



Combi-Steamer Genius T

Operation Manual



Dear customer,

You have chosen an Eloma combi-steamer
Thank you for your confidence.

These operation manual apply to Eloma's combi-steamer Genius T electrical and gas appliances.

Please read the installation and operating instructions in full before starting up the appliance and make sure to pay particular attention to the safety information.

They contain important information on correct installation and operation.

This unit may only be used for preparing food in commercial kitchens. Every other usage is against definition and therefore dangerous.

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Your service hotline: +49 (0) 35023 63888

For information on liability for material defects and warranty conditions, please consult our general terms and conditions of business (T&C).



Appliance model:.....

Appliance Nr.:.....

Dealer:

Installer:

Date:.....

Installed on:.....

Operation Manual

Electro and Gas Heated Combi-Steamer Genius T

6-11, 10-11, 20-11, 12-21, 20-21

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Version 2.7
Article No. EL0791318 9/2013

Pictograms/symbols used



Danger!

Immediate dangerous situation, that can endanger severe injury or death.



Warning!

Possibly dangerous situation, that possibly can endanger severe or death.



Attention!

Possibly dangerous situation, that can endanger minor injury.



Caustic substances



Risk of explosion



Caution: Risk of burns



Caution: Hot steam



Caution: Hot liquid



Risk of fire



Warning: Dangerous electrical voltage



**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE
WHILE IT IS IN OPERATION**



1. Safety information

- Installing the appliance incorrectly, making incorrect settings on it or modifying it can lead to damage, injury or even death.
- Read the installation and operating instructions for the combi steamer through carefully before starting it up.

Use for intended purpose

- The appliance shall only be used for its intended purpose, namely the professional preparation of food.
- Eloma combi steamers are designed for use in commercial environments.

Method of operation

- The combi-steamer Genius T offers every possibility to experience modern professional cooking technology. Use fresh or convenience products and select for every product the best possible cooking cabinet climate.
- With just a light touch you direct the operating rocker Genius any way you like to determine cooking temperature and humidity levels for any type of food in up to 20 cooking steps, a feature we call Steptronic®.
- Temperatures and humidity levels are displayed in the movable Climatic® cursor. Every movement of the Climatic® Cursor generates a change of the cooking parameters, temperature and humidity, one after the other or simultaneously. The interactive monitor displays all those important points.
- This simple and quick settings facilitate your daily work, leaving you more time for whatever you like. The settings are automatically monitored guaranteeing perfect cooking results. No need to control constantly temperature and humidity levels.
- Temperature settings range from 30 to 300°C and the chamber humidity levels from 0° to 100%.
- Many functions offer optimum utilisation for steaming, poaching, baking, roasting, grilling, stewing, blanching, thawing, preserving, regenerating and a lot more.
- The Genius T will certainly become your reliable partner. Extremely easy to operate, offering unlimited possibilities.

Operation

- Keep this manual in a place where it can be accessed by all users of the appliance at any time.

The combi steamer must only be operated

- By trained staff
- For its intended purpose as outlined in the operating instructions, and whilst in perfect working order.
- To prevent the risk of accidents or damage to the appliance, it is essential that operating staff are given training and health and safety briefings on a regular basis.

The appliance must not be operated

- By children or persons with impaired physical, sensory or mental abilities, or by persons who do not have the requisite experience and/or knowledge, unless they are being supervised by a person who is responsible for their safety or are receiving instructions in how to use the appliance from this person
- At an ambient temperature of $< +4^{\circ}\text{C}$
- In toxic atmospheres or atmospheres where there is a risk of explosion
- Outdoors without protection against rain
- With food containing highly flammable ingredients (e.g. alcohol)

Gas appliances

- The gas outlet pipe and its cover can reach high temperatures on gas appliances.
- Waste gas and hot sheet metal parts can cause burns.
- Do not place any flammable materials over the appliance.
- If the appliance has been installed under a hood, this must be turned on during cooking.
- When connecting to a chimney with flow protection, the exhaust line must be cleaned on a regular basis (in accordance with country-specific regulations).
- Only operate gas combi steamers when wind conditions are calm.



What to do if a dangerous situation arises or if you smell gas

- Shut off the gas supply immediately.
- Do not touch any electrical switching elements.
- Make sure the area is well ventilated.
- Avoid creating naked flames or sparks.
- Use an external telephone and inform the relevant gas supplier/fire service as well as customer service.



- Only authorised customer service personnel may open the side wall and carry out repairs and maintenance work.



Risk of injury Installation

- Please refer to the installation instructions for precise information on how to install the appliance.
- Only authorised customer service personnel may install appliances, put them into operation and perform maintenance work on them.
- There must not be any sources of heat or moisture underneath or in the immediate vicinity of the appliance (such as deep fat fryers or portable stoves).
- **For your safety**, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- **DO NOT**: Spray aerosols in the vicinity of this appliance or its flue terminal while it is operating.



Risk of burns!

- The functional surfaces of the appliance become hot during operation.



Risk of burns!

- Care must be taken when opening the cooking chamber door, as hot air and steam could escape.

Caution! Hot liquid in container



- If containers are filled with liquids or contents that will become liquid during cooking, ensure that they are inserted at a level which will enable the user to see into them (i.e. the containers must not be placed too high up in the appliance).



Appliance defects

- If the glass part of the door is damaged, the appliance must not be started up. Contact customer service.
- If malfunctions occur, disconnect the appliance from the mains and close the water shut off valve. Contact customer service.

Warning

- If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

Cleaning



- The shower head may only be used for cleaning the cooking chamber.
- Do not spray water into the hot cooking chamber.
- Under no circumstances must water jets, steam cleaners or high-pressure cleaners be used on the exterior of the appliance.
- The door must not be opened whilst Autoclean is running (risk of chemical burns).
- Only use Eloma Multi-Clean special cleaning agents and Eloma Multi-Clean rinse agents.
- Eloma GmbH accepts no liability for damage caused by using non-Eloma cleaning agents or rinse agents; use of such agents will also invalidate any warranty claims.
- Please observe the instructions for use provided with the cleaning agent and rinse agent.
- Wear appropriate protective gear when carrying out manual cleaning work (gloves, protective goggles).
- Do not breathe in spray mist.
- Make sure that the air baffle and racks are used and locked in place in accordance with regulations.
- When using the Autoclean function, make sure the canisters are connected correctly: red for the cleaning agent and blue for the rinse agent.
- Before cleaning, make sure that there is sufficient cleaning and rinse agent in the respective canisters.
- Canisters must be positioned below the bottom edge of the combi steamer. They must never be positioned above this.



Notes on maintenance

- To keep the appliance in perfect working order, an authorised service partner should carry out maintenance work on it at least once a year.
- An authorised customer service staff member **must** carry out maintenance work on gas appliances at least once a year.
- We recommend that you agree a maintenance contract for this purpose.
- If the appliance is not going to be used for a prolonged period, turn it off, disconnect it from the mains and close the water tap.



Hand shower with automatic pull-back

- Pull the hand shower out until you hear it click; this means that it is locked in the correct position for operation.
- To retract the hose, pull it out until it stops making a clicking noise.
- The hose will retract automatically. Water will only flow when the hose is locked in the correct position for operation.
- You should only ever allow the shower head to slide back into its resting position slowly.

Before turning on

- Before closing the oven door make sure that the pans and grids inside are securely in place to avoid damages to the door glass.
- If the combi steamer has been transported at outside temperatures of $< +4^{\circ}\text{C}$, the appliance's safety temperature limiter may have been triggered. This must be reset by a qualified electrician.
- Lock the air baffle in place. Never reach behind the air baffle during operation and never attempt to stop fans manually.
- Lock the rack or mobile tray rack in place correctly.
- When opening and closing the door take care to leave enough space for yourself and other people to avoid possible injuries.



Risk of burns Loading/unloading

- Depending on the selected cooking temperature, the food containers, grids, rack trolley and inside of the door in particular may reach high temperatures. It is recommended that you wear protective gloves.
- The temperature of the glass part of the door and the casing may reach more than 60°C at some points during operation.
- Containers with hot liquid foodstuffs must be covered during transportation to prevent the liquid from spilling over the sides.
- Maximum permissible loading weight:

| | |
|-------|------------------------------|
| 6-11 | 30 kg (max. 15 kg per tray) |
| 10-11 | 50 kg (max. 15 kg per tray) |
| 20-11 | 150 kg (max. 15 kg per tray) |
| 12-21 | 150 kg (max. 20 kg per tray) |
| 20-21 | 200 kg (max. 20 kg per tray) |

Fixing the rack in place (tabletop appliances)

- Hanging in place: Push the rack up and hang it in place.
- Take care not to bend the tracks when doing this, as this will stop grids, trays and containers from being held securely in place.

Working with mobile tray racks and trolleys

- Do not stack rack trolleys so that they are top-heavy → risk of tipping.
- Always make sure that the container locking device is closed.
- Push in the mobile tray rack as far as it will go and apply its brakes.
- To pull it out, use the handle supplied. Remove the handle during cooking.
- Empty the collecting tray at the bottom of the mobile tray rack on a regular basis; otherwise, water spilling over the sides will create a risk of slipping.
- When transporting racks using the rack transportation trolley, make sure the rack engages in the transportation locking device.
- During transportation over a sloping or bumpy surface, the trolley/trolley system, banquet trolley system or rack transportation trolley may tilt.

Working with banquet systems (option for tabletop appliances)

- Remove the rack. Attach the push-in track to the base of the appliance.
- Push in the rack/trolley system.



Working with core temperature sensors

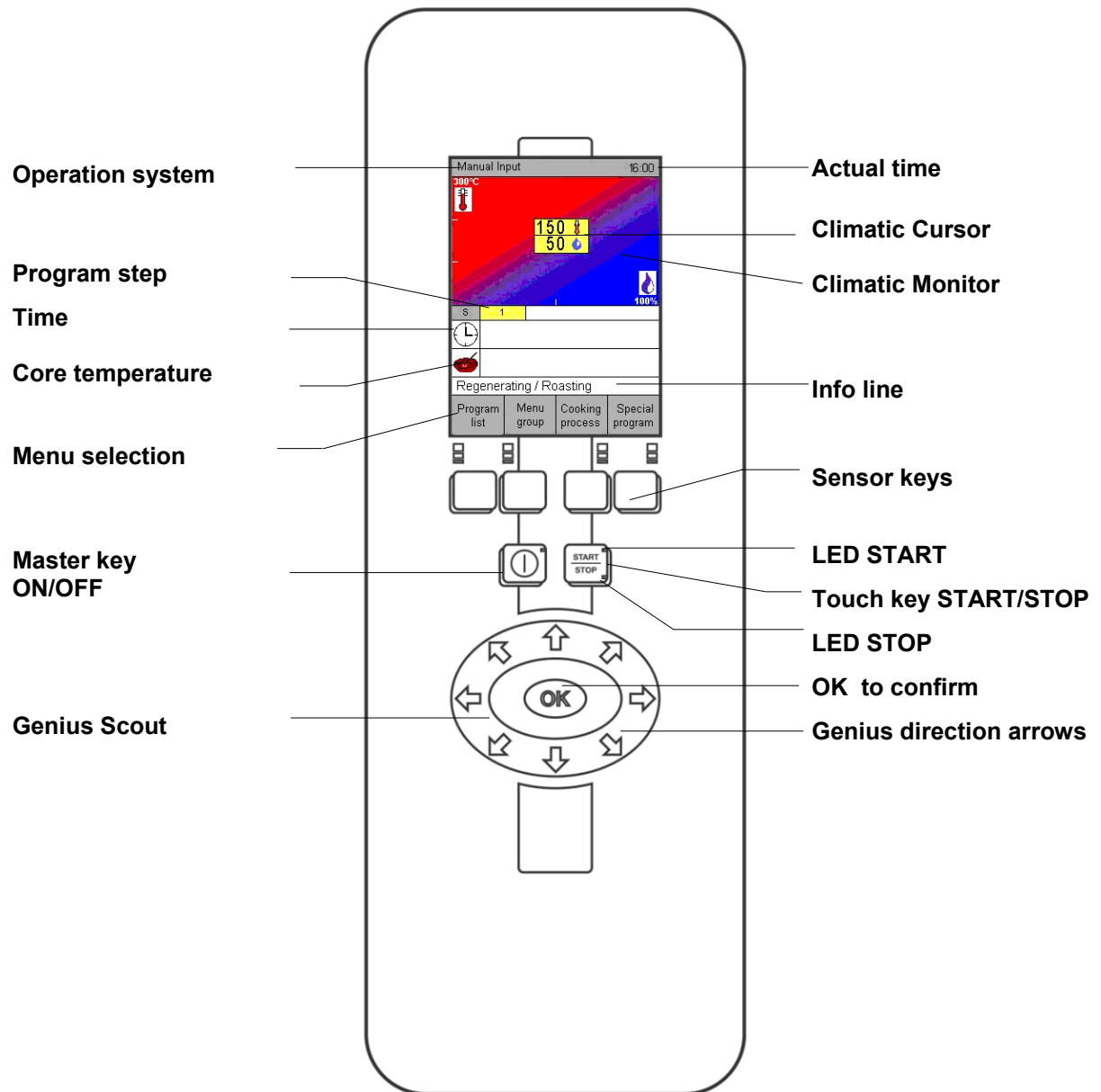
- Core temperature sensors can become hot! Wear protective gloves.
- Take care not to prick yourself or anyone else with the point of the sensor.
- Before piercing, check the sensor for soiling to prevent cross-contamination between products.
- Do not leave the sensor hanging out of the cooking chamber. It is a sensitive measuring instrument, so always hang it up in the place provided for it.
- Remove the sensor from the food before taking the batch out.

Condensation hood (option)

- An optional condensation hood is available for Eloma combi steamers.
- The condensation hood is controlled fully automatically via the combi steamer.
- During the cooking process, steam is condensed as it passes over air-cooled plate condensers.

2. Control panel and functional description

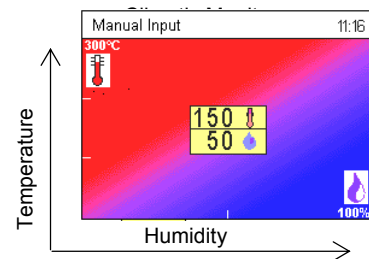
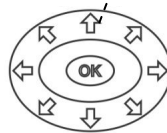
2.1 Control panel Genius T



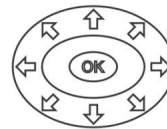
2.2 Genius operation with Genius Scout

Use the Genius direction arrows to move the Climatic cursor on the Climatic monitor, to reach other input fields and to set data, characters etc. Whenever a field is yellow, it is ready for inputs.

Direction arrows

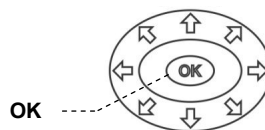


A short touch of any arrow changes inputs step by step. If you keep the arrow pressed, changes are executed quickly.



| | | |
|----------------------|-------|--|
| | 00:00 | |
| | 0°C | |
| Additional functions | | |

Press **OK** to confirm every input or setting.



| | | |
|--|-------|-------|
| | 00:10 | 00:10 |
|--|-------|-------|

2.3 Manual operation

As soon as the unit is connected to the mains, the Eloma standby screen appears.

Touch master key to switch on, the start-up screen appears.

The red part of the screen represents dry heat, the blue one moist heat.

The Climatic® Cursor indicates the temperature in degrees in relation to the humidity percentage. Move it in all directions.

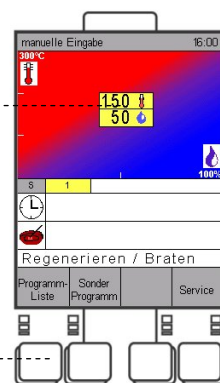
Climatic Cursor

Allocation of sensor keys

Press sensor keys to call the different menus.

Examples below

Sensor keys



| Program List 10:28 | | | |
|--------------------|------------|------------|-------------|
| 002 ☺ | Roast beef | | |
| 003 | Chicken | | |
| 004 ☺ | Roast veal | | |
| 000 | Broccoli | | |
| 001 ☺ | Roast Pork | | |
| | | | |
| | | | |
| | | | |
| | | | |
| Manual Input | Menu group | Favourites | Preheat OFF |

| Menu groups 10:00 | | | |
|-------------------|--------------|-----------------|-----------------|
| | | | |
| | | | |
| | | | |
| Manual Input | Program list | Cooking process | Special program |

| Cooking process 10:00 | | | |
|-----------------------|------------|--------------|-----------------|
| | | | |
| | | | |
| | | | |
| Manual Input | Menu group | Program list | Special program |

| Special Program 08:20 | | | |
|-----------------------|-----------|-------|---------|
| Banquet | | | |
| LT-Cooking | | | |
| Cook & Hold | | | |
| ΔT-Cooking | | | |
| Baking | | | |
| Manual Input | Autoclean | HACCP | Special |

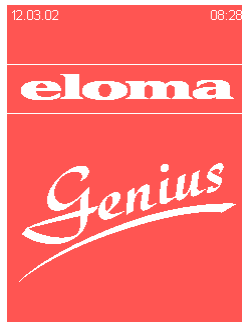
3. Start-up in manual operation

Prior to start : **Open water tap.**

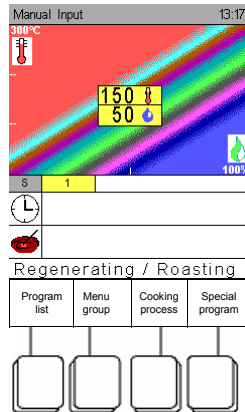



Press key ON/OFF, a start-up screen appears. The appliance is ready for work. LED is lit.

Eloma Standby-screen



Start-up screen



- As standard the operation mode display indicates **manual input** is set as first start-up screen.
- Press sensor key **Special program**, **Special** and select **Setup** with direction arrows and confirm with OK.
- Select **Start Screen** and select the desired startup screen.
- Five possibilities are available:
Manual input – Favourites – Program list – Cooking procedure – Menu group.
- **The basic setting in the Climatic Cursor after ON/OFF**  **is temperature T = 150° C and humidity H = 50%.**
- Below in horizontal lines “time” and “core temperature” symbols are displayed.

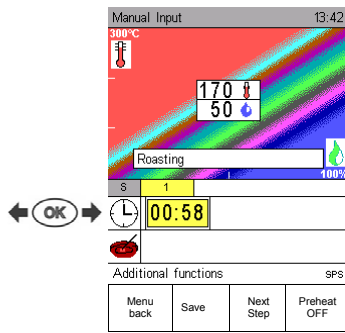
3.1 Manual input

- Use the Genius to select a cooking procedure by adjusting the desired temperature and humidity level. The Climatic cursor moves accordingly. Confirm with **OK**.
- When moving the Climatic cursor, the „**Info line**“ indicates the following cooking procedures:

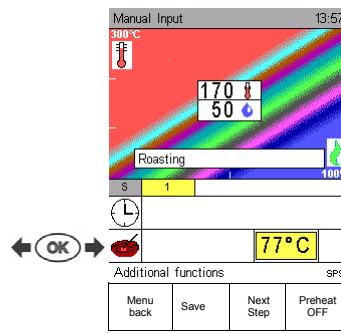
| Indication Cooking procedure | Input | | |
|---------------------------------|---------------------------------|-----------|------------------------|
| | Temperature range in °C / °F | | Humidity range in % |
| Defrosting | 30 – 45 | 86 – 113 | 50 - 100 |
| Poaching | 60 – 90 | 140 – 194 | 90 - 100 |
| Stewing | 90 – 100 | 194 – 212 | 80 - 100 |
| Steaming | 95 – 130 | 203 – 266 | 60 - 100 |
| Regenerating | 90 – 160 | 194 – 320 | 25 - 75 |
| Baking | 120 – 220 | 248 – 428 | 0 - 30 |
| Roasting | 150 – 230 | 302 – 446 | 0 - 50 |
| Grilling | 180 – 275 | 356 – 527 | 0 - 10 |
| Gratinating | 220 – 300 | 428 – 572 | 0 - 5 |

- After selection of a cooking procedure and **OK**, you must set – time – or core temperature.

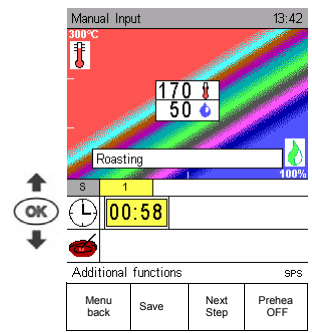
1. Input time



2. Input core temperature



3. Input lines



- Four-figure time display from 00:00 to 23:59.

- Time:** Basic setting is 00:00 move arrow ⇐ to get to ∞ = continuous operation.
Time setting is 23:59 move arrow ⇒ and you get again ∞ = continuous op.
Setting is ∞ move arrow ⇐ and you get to 23:59
Setting is ∞ move arrow ⇒ and you get to 00:00

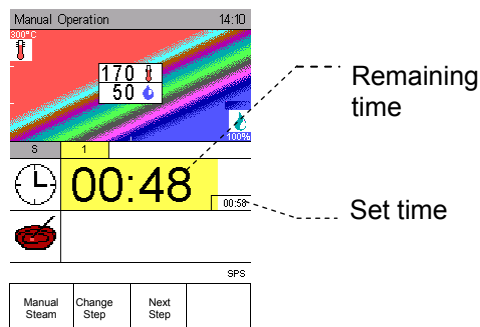
- Core Temperature** Core temperature range from 0° C to 99° C.

- Use the direction arrows ↑ and ↓ to change between the input fields for time, core temperature and the Climatic Cursor for Temperature/Humidity.

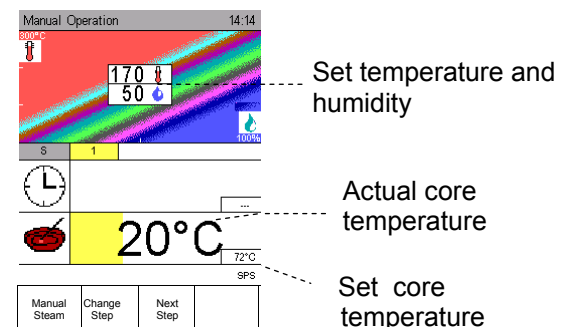
3.2 Manual operation – Input of one step

- Input parameters, “temperature/humidity” and “time” or “core temperature” and start the Genius. LED START is lit.
- If desired, you can activate the preheating by pressing the key **PreHeat** see Sec. 8.
- The Climatic Monitor indicates data of the advancing program.

Manual operation
with time setting



Manual operation
with core temperature

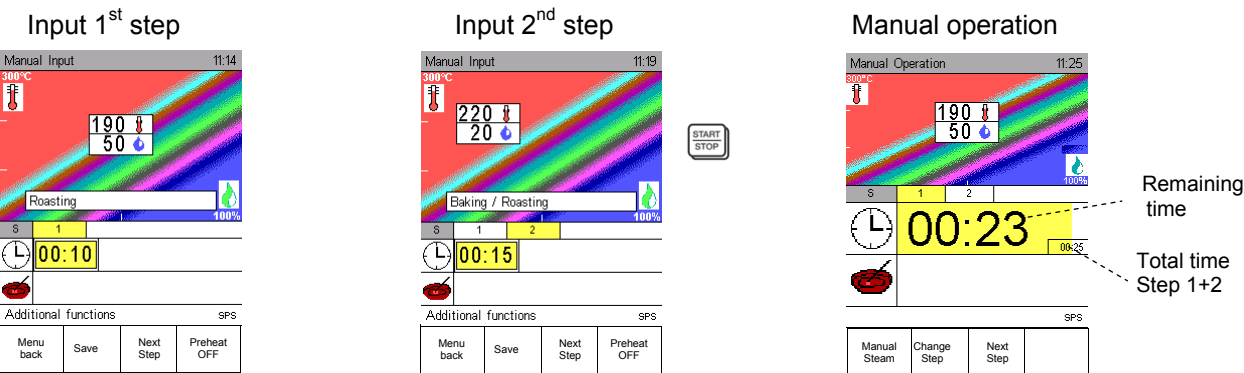


- There are yellow bars in the input fields indicating the current state of the program.
- Time:** Bar is getting shorter to the left, time is running down.
- Core temperature:** Bar is getting longer to the right until the desired core temperature is reached.
- Man. Steam:** An additional manual humidification is always possible as long the key “Man. Steam” is pressed.
- A sound signal announces the end of the program.

3.3 Manual operation – Input of two steps (Steptronic ®)

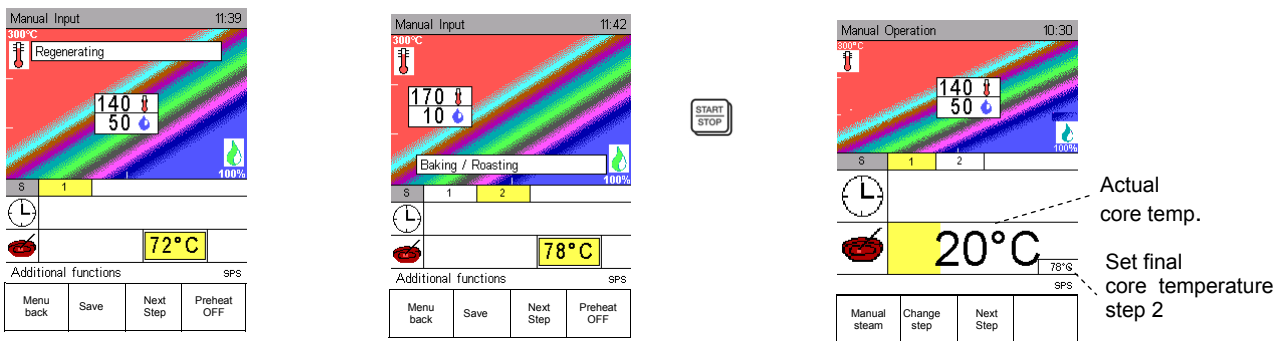
Example 1

- 1st step** → Input 190°C, 50%, **Time 10 minutes**
2nd step → Input 220°C, 20%, **Time 15 minutes**



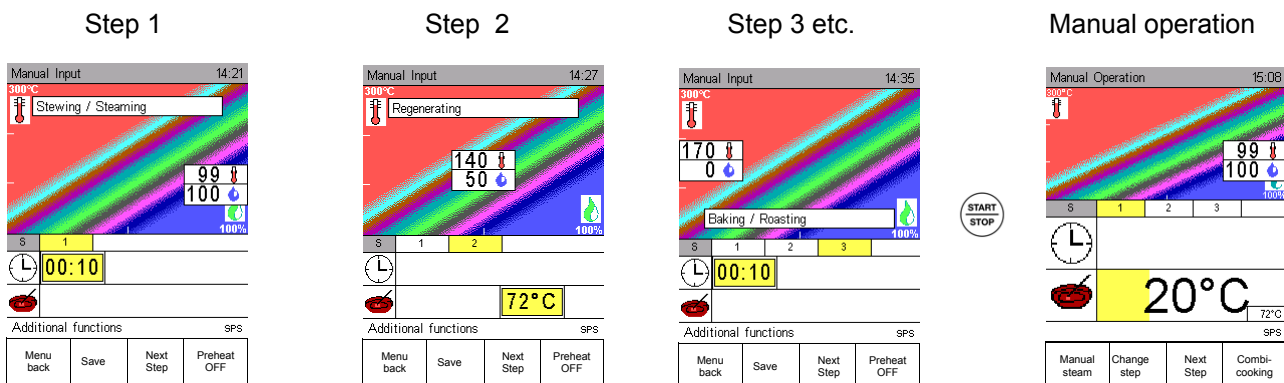
Example 2

- 1st step** → Input 140°C, 50%, **Core temperature 72°C**
2nd step → Input 170°C, 10%, **Core temperature 78°C**



3.4 Manual operation – Input of several steps (Steptronic ®)

- (Steptronic ® allows to combine several steps, also time and core temperature combined.)
- Input of the first cooking step as described in Sec. 3.1.
- To proceed to a second step, press touch key **Next step** and repeat input as described before.
- Continue until all desired steps are entered and press START.
- The actual situation of the program is displayed step by step.
- Up to 20 cooking steps are possible.



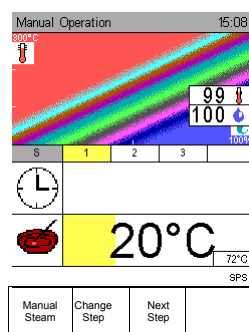
- The first four steps are indicated, yellow bars with step number, further steps to a program are displayed once the first four steps have been executed.
- To control previous steps, just touch briefly, 1 second, "Menu/back".
- If you keep this touch pressed too long, (3 seconds), you return to the start-up screen and entered, not stored data is lost.

3.5 Display of the actual situation (Steptronic ®)

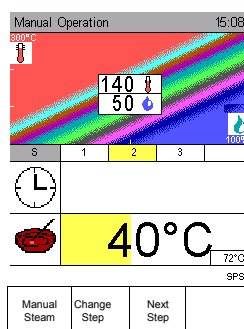
- **Exmpl:**
- A program consisting of several steps was entered, the second step including core temperature control and the third one a time setting.
- In this case, the remaining cooking time is only displayed while the third step is running down, the core temperature has been reached.

1. Step → Input: Time 10 min
2. Step → Input: CT 72°C
3. Step → Input: Time 10 min

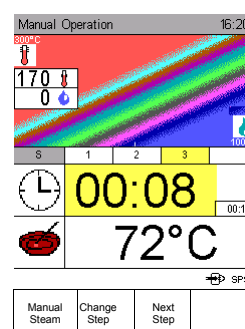
Actual situation step 1



Actual situation step 2.



Actual situation step 3.

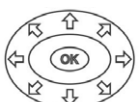


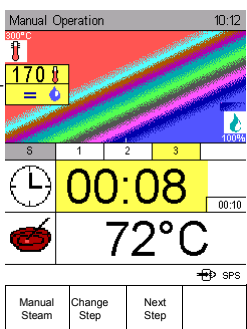
- The actual situation of temperature and humidity is displayed for 5 seconds see Sec. 3.6.
- If the sensor key manual steam is pressed, water is evaporated in the cooking chamber.

3.6 Display of actual values (Steptronic ®)

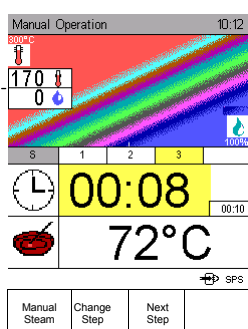
- While a program is running down, touch one of the direction arrows and the actual values for temperature and humidity are displayed for 5 seconds.
- Then the display returns to the desired set values.
- The core temperature field displays constantly the actual core temperature and at the right corner the adjusted core temperature.

Actual value -----





Desired value -----



Indication of actual humidity level

| Display in Cursor | Interpretation |
|-------------------|---------------------------------|
| → | Humidity level too low |
| ← | Humidity level too high |
| = | Humidity level within tolerance |

- Basis of the indication is the actual humidity level.
- The actual value is considered to be within the tolerance if the humidity level is +/- 10% of the desired/set value.


Next step

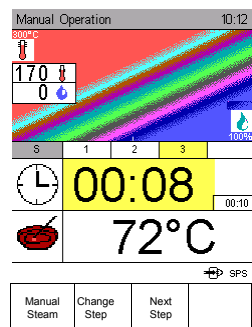
- Press the function key **Next step** to display the next cooking steps while running a cooking program.


Change step

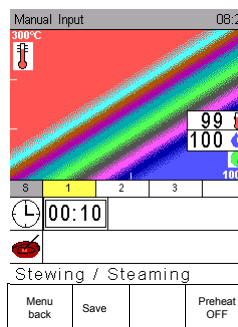
- Press the function key **Change step** to display and change the settings for a cooking step while running a cooking program.
- With the function key Save changes, the changes will be active for the running program.

Abnormal program end


- Pressing key  while a program is running down, terminates the program. The monitor display returns to the initial input screen. All data remain stored.



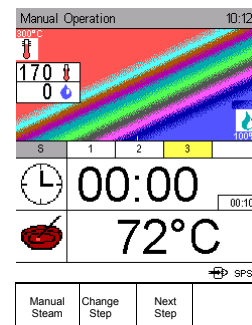





Program end

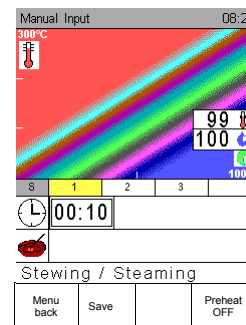
- The appliances switches off automatically, LED is lit, the sound signal of 30 seconds can be stopped immediately by pressing key  or by opening the door.
- The screen returns to the initial input screen.

Indication while buzzer sounds





Indication after Start/Stop

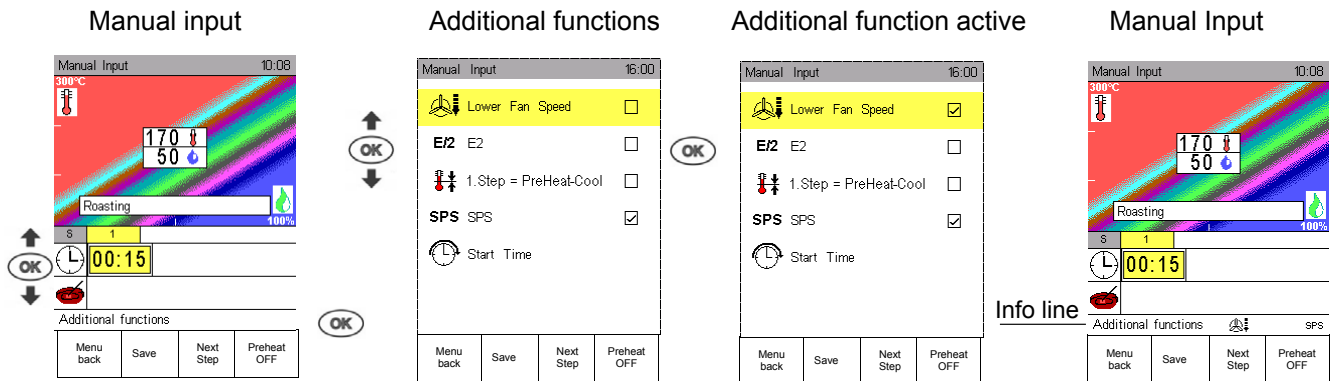


Memory :

After abnormal program stop or program end, data remain stored and the same program can be started once again.

3.7 Additional functions

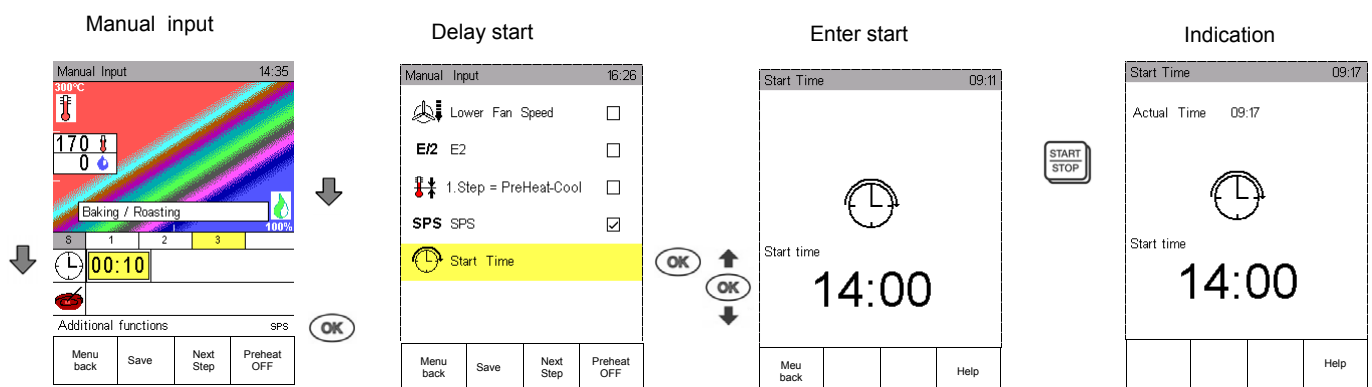
- Go to Additional functions to select further functions.
- Enter manually temperature/humidity and time or core temperature, confirm with **OK**.
- Go to “Additional”, using arrow ↓ and proceed as described.



- Select or, as the case may be, cancel function by pressing **OK**, “✓” appears respectively disappears.
- Touch briefly key “Menu back” to return to the initial input screen.
The selected additional function “Reduced fan speed” is now mentioned in the Info Line.
- Reduced fan speed, if activated “✓”.
(This function cannot be activated in gas units Genius)
- E/2 Reduced heating capacity, if activated “✓”.
(This function is only possible in gas units Genius 20-11 and 20-21)
- if activated, the first step of a cooking program is defined as preheating step.
- SPS Safety protection system, if activated “✓”, steam is exhausted from the cooking chamber before program end.
- Start Time, program start can be pre-programd.
- The functions “Reduced fan speed” and “E/2” (energy saving) refer only to the selected step.
- The functions “Delay start” and “SPS” (safety protection system) refer to the complete program.
They are then automatically set with ✓ for all steps.

3.8 Delay start programming – Manual input

- Go to **Additional** and use Genius Scout arrow ↓ to proceed to “Delay start”, confirm with **OK**.
- Enter desired start time using Genius Scout arrows ↑ or ↓ and press key .



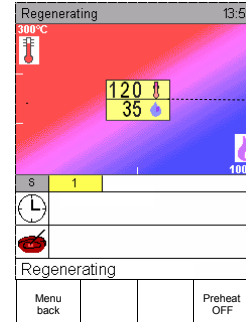
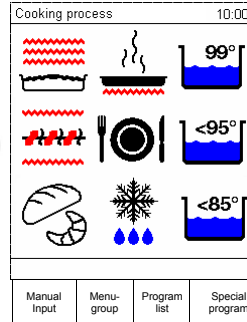
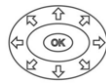
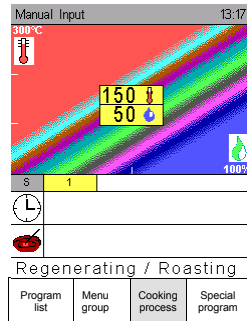
- The appliance is now in a waiting position and cannot be used unless –
delay start programming is cancelled by pressing key .

The monitor returns automatically to the initial input screen and the program can be started by pressing key .

4. Cooking procedures in semi-automatic operation

For a shortcut to the temperature/moisture parameters necessary for the desired cooking procedure, you can use the screen "Selection cooking procedures". To select preset temperature/humidity parameters press cooking process.

Once in the cooking process, press the Joker Scout arrow keys to select the desired cooking procedure. Once you selected and entered your choice, the interface for the cooking procedure definition opens. The Climatic Cursor on the Climatic Monitor shows the predefined values for temperature and humidity. Proceed with the other settings as usual.



predefined values for temperature/humidity

| Symbol/Display | Cooking procedure | Values Temperature/Humidity |
|----------------|-------------------|--------------------------------|
| | Gratinating | 230/0 |
| | Roasting | 130/30 |
| | Steaming | 99/100 |
| | Grilling | 180/0 |
| | Regenerating | 120/35 |
| | Stewing | 95/80 |
| | Baking | 160/10 |
| | Defrosting | 30/60 |
| | Poaching | 85/100 |

The Climatic Cursor on the Climatic Monitor shows the predefined values for temperature and moisture.

- After accepting the predefined parameters "temp/moisture", other cooking steps can be entered, as described in Sec. 3.4.
- You can save and assign the cooking programs of a menu group, as described in Sec. 5.1.

5. Program Storage “Infothek“

Program number

Input field name

Input field number

<< Cursor to the left

>> Cursor to the right

⌫ Delete characters to the left

⌮ Delete characters to the right

Name proposals

Info line

| Save Program | | 11:21 |
|--|------------|--------------------------|
| 004 | Roast veal | |
| NUMBER | NAME | ENTER |
| <div> <div>⌫</div> <div>⌮</div> <div>⌂</div> <div>☺</div> </div> | | |
| A B C D E F G H I J K L M N O P Q R S T U V W X Y Z / % _ . : ; ! - () ° 0 1 2 3 4 5 6 7 8 9 | | |
| <div></div> | | |
| Favourite | | <input type="checkbox"/> |
| Program Info | | |
| <div></div> | | |
| Menu back | Save | A->a a->A Help |

Program name

Confirm Program name / No.

Symbol Favourite

Field :

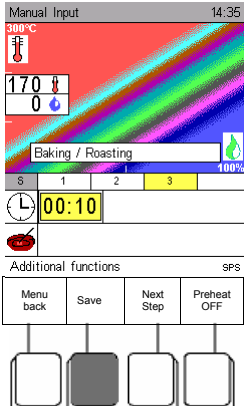
Letters, numbers, characters

Favourite mark

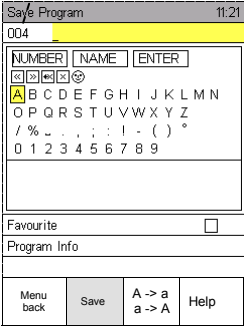
5.1 Save Programs


- Enter any program and touch sensor key **Save**.

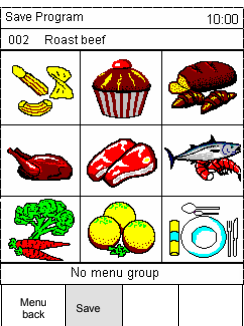
Program Number



Program Name

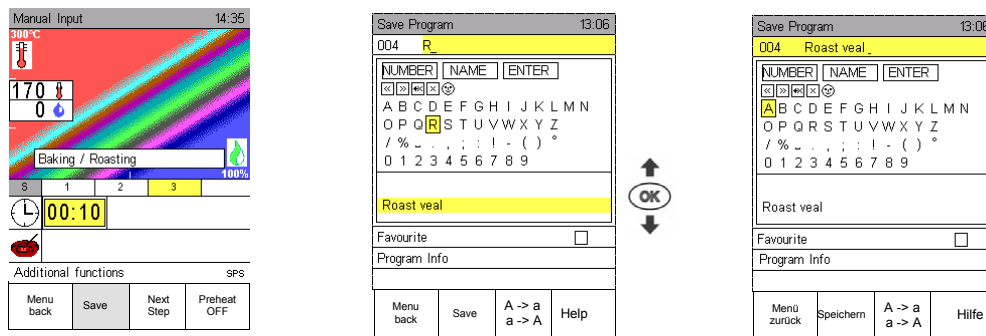






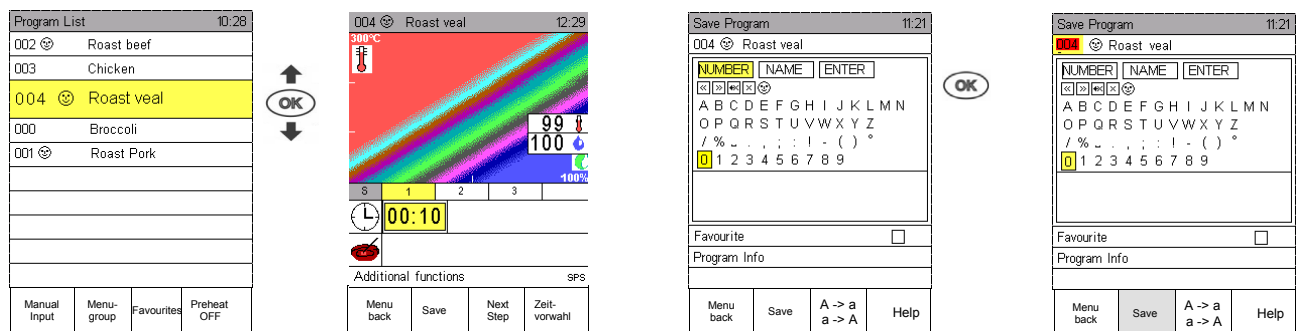
- The program number is preset, but can be changed.
For new cooking program, the next unassigned program number is suggested.
- For writing program names, select the letters/number with the Genius arrow keys and confirm with **OK**.
The maximum length of **program names** is 22 characters.
Press the sensor key **Save** to save the program.
The menu interface with the suggested menu groups opens.
Assign programs to a menu group or save without a program group.
Press the sensor key **Save** to save the program.
With **Start**, you can start the program, or you can go back to the start-up screen.
If you want to enter more information, follow these instructions:
After entering the program name, use the Genius arrow keys to select Enter and confirm with **OK**.
You can highlight the program as a favourite with **OK**.
With **Program Info**, you can enter more information about the cooking program.

Select and edit a program name out of the name proposals



- Use Genius direction arrows to bring up the first letter, confirm with **OK**.
- Use Genius Scout arrow ↴ to bring up name proposals.
Two already existing program names starting with the same letter are displayed.
- Use Genius Scout arrow ↴ to bring up further program names, starting with the same letter, if available.
- Confirm a proposal with **OK** and change or complete the program name.
- Go to **Enter** to save the program.
- For further inputs see Sec. 5.1.

Change Program numbers



- Select program and confirm with **OK**.
- Press sensor key **Save**.
- Use Genius Scout direction arrows and proceed to input field "Number", confirm with **OK**.
- The input field "Number" is marked yellow and the number can be changed.
- In case the new number is marked red, this number has already been allocated, however, it can be overwritten.
- Press sensor key **Save** to return to the input screen.

Select a program to be a Favourite

Symbol Favourite

Save Program 11:21

004 ☺ Roast

| NUMBER | NAME | ENTER |
|-----------------------------|------|-------|
| ☺ | | |
| A B C D E F G H I J K L M N | | |
| O P Q R S T U V W X Y Z | | |
| / % _ . , : ; ! - () ° | | |
| 0 1 2 3 4 5 6 7 8 9 | | |

Favourite ☐

Program Info

| | | | |
|-----------|------|------------------|------|
| Menu back | Save | A -> a a -> A | Help |
|-----------|------|------------------|------|

Save Program 11:21

004 ☺ Roast veal

| NUMBER | NAME | ENTER |
|-----------------------------|------|-------|
| ☺ | | |
| A B C D E F G H I J K L M N | | |
| O P Q R S T U V W X Y Z | | |
| / % _ . , : ; ! - () ° | | |
| 0 1 2 3 4 5 6 7 8 9 | | |

Favourite ☒

Program Info

| | | | |
|-----------|------|------------------|------|
| Menu back | Save | A -> a a -> A | Help |
|-----------|------|------------------|------|

- We recommend to mark programs that are frequently used to be **Favourites**. It is then possible to create the list of favourites, facilitating a quick search.
- **Two possibilities to mark a Favourite:**
 1. Set the cursor to the symbol favourite ☺ and confirm with **OK**.
 2. Confirm program name with enter, the cursor goes to “Favourite”. Confirm with **OK**, it is marked „✓“.

Program Info

Save Program 13:06

004 ☺ Roast veal

| NUMBER | NAME | ENTER |
|-----------------------------|------|-------|
| ☺ | | |
| A B C D E F G H I J K L M N | | |
| O P Q R S T U V W X Y Z | | |
| / % _ . , : ; ! - () ° | | |
| 0 1 2 3 4 5 6 7 8 9 | | |

Roast veal

Favourite ☐

Program Info

| | | | |
|-----------|------|------------------|------|
| Menu back | Save | A -> a a -> A | Help |
|-----------|------|------------------|------|

↓

OK

Program Info 13:33

004 ☺ Roast veal

Special file for additional program information.

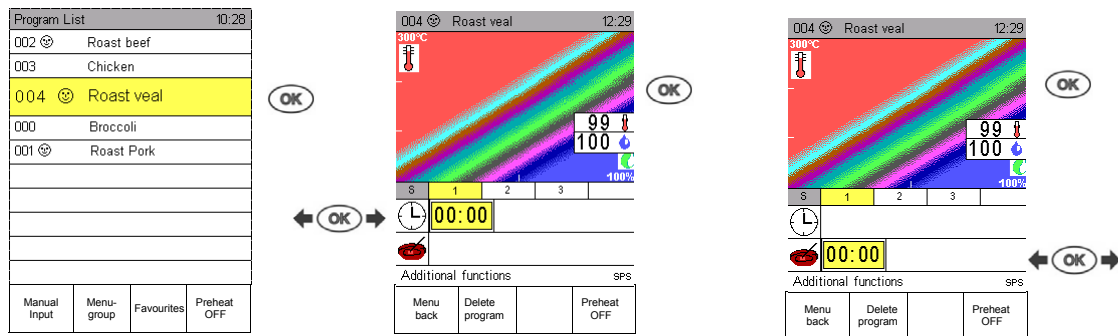
| NUMBER | NAME | ENTER |
|-----------------------------|------|-------|
| ☺ | | |
| A B C D E F G H I J K L M N | | |
| O P Q R S T U V W X Y Z | | |
| / % _ . , : ; ! - () ° | | |
| 0 1 2 3 4 5 6 7 8 9 | | |

| | | | |
|-----------|------|------------------|------|
| Menu back | Save | A -> a a -> A | Help |
|-----------|------|------------------|------|

- Use Genius Scout arrow ↓ and go to “Program Info”, confirm with **OK**, the input field appears and it is now possible to enter individual, additional information to this program – see Sec. 5.1.
- When such a program is saved, the symbol “i” appears in the program list.

5.2 Delete a Program

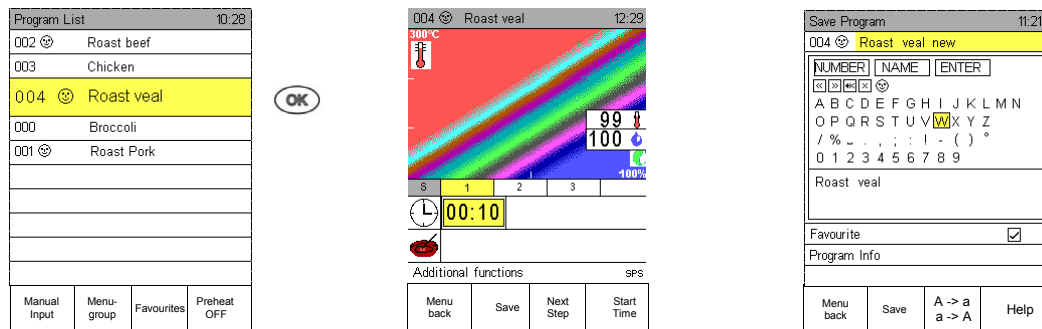
- Bring up the program from the program list and confirm with **OK**.



- Set the time or the core temperature to "0" and press sensor key **Delete program**.
- The complete program is deleted.

5.3 Copy a Program

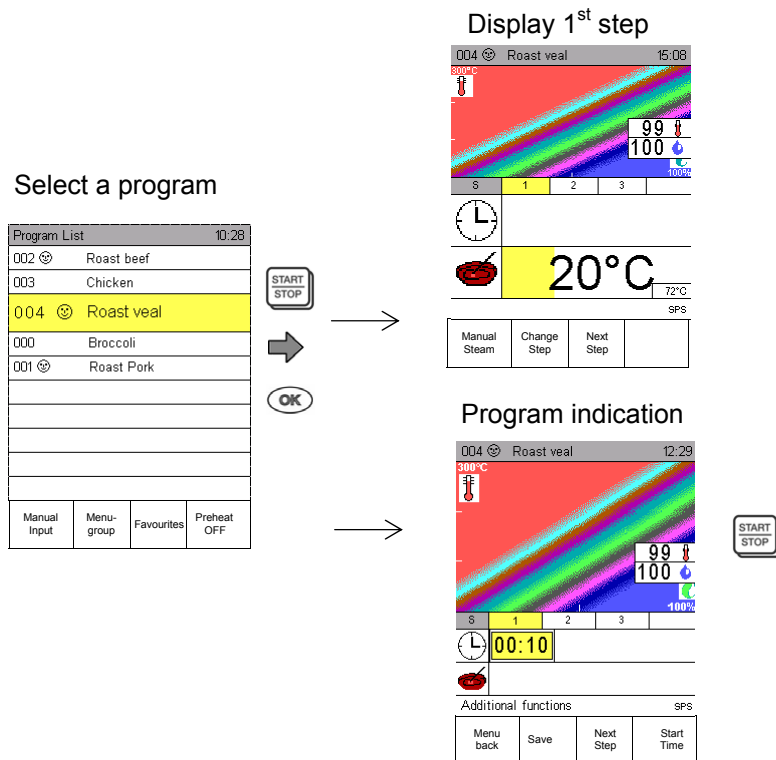
- Saved programs can be overwritten or copied.
- Bring up the program and confirm with **OK**.






- Press sensor key **Save**.
- See Sec. 5.1 and write the new program name and/or number, confirm with "Enter".
- Press sensor key **Save**, the program is copied or overwritten. Thus the same program can be saved several times with different names.

5.4 Select and start a Program from the Program List

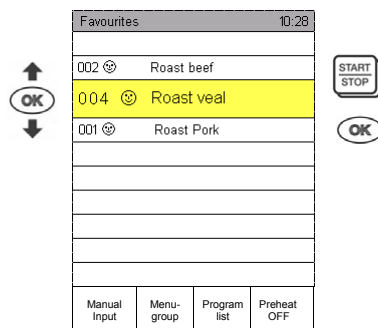
- Touch sensor key **Program List** to bring up all saved programs, maximum 300.



- Use Genius direction arrows  and  to select a program.
- Press Start/Stop to start this program immediately.
- Press **OK** to have it displayed for information and continue with Start /Stop.
- “Program information” is available through the directional arrow .


5.5 Select and start a Program from the Favourite List

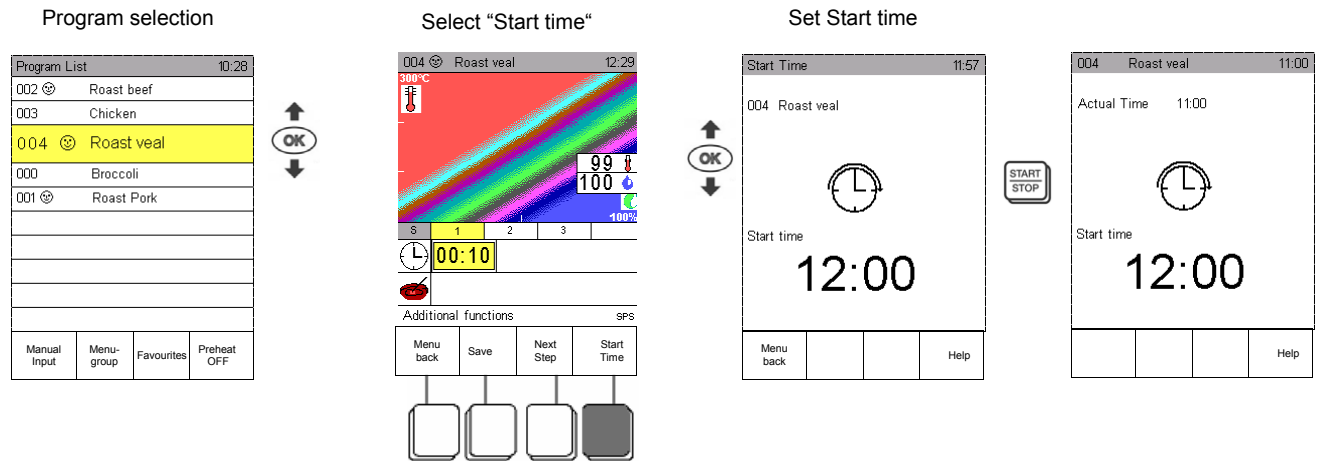
- **Favourites** are marked with the smiley 😊 .
- Press sensor key **Favourites** to bring up the list and use the Genius Scout arrows ⬆ or ⬇ to select a favourite.





- Press Start/Stop to start this program immediately.
- Press **OK** to have it displayed for information and continue with “Start /Stop”.

5.6 Delayed start in program operation

- The start of a program can be delayed for up to 24 hours.
- Select a program from any list and confirm with **OK**.
- Press sensor key **Start time**.
- Use the Genius Scout arrows ↓ or ↑ to set the start time and start pressing  key.



- To stop this function, press  key.
- The start screen displaying the program reappears. By pressing  key, the program can be started immediately.

6. Menu groups in fully automatic operation

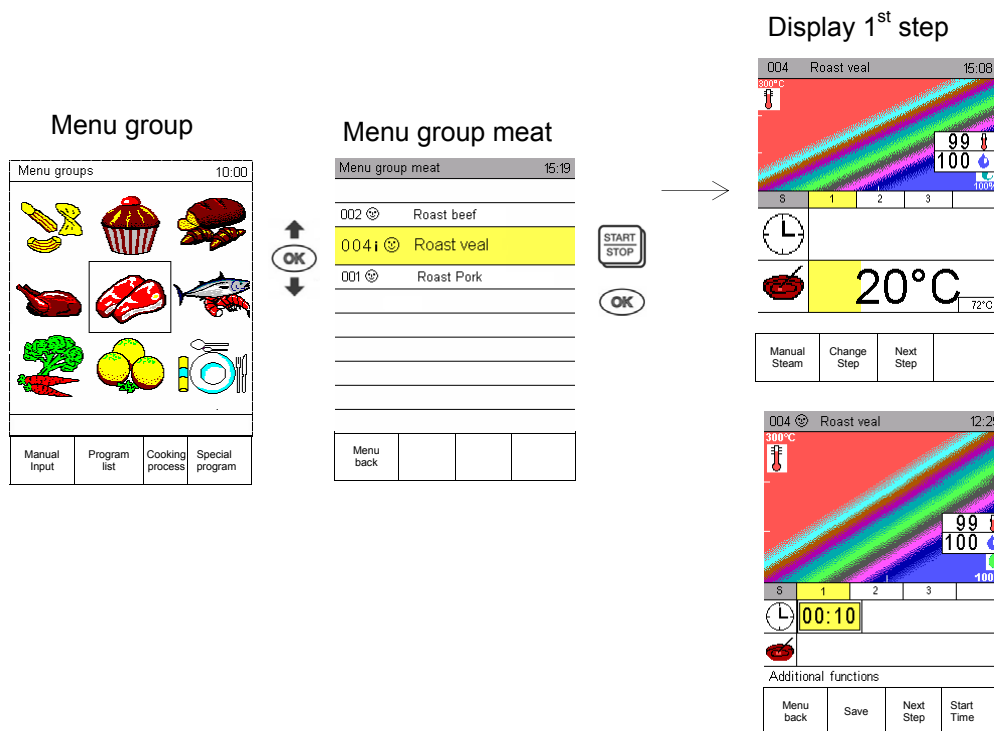
6.1 Select and start a program via menu group

With the sensor keys **Program List**, **Menu group** you can open the display **Menu groups**.

Use the arrow keys to select the desired menu group, the middle is selected with the **OK** key.

With the Genius Scout arrow keys ↓ and ↑ you can select the program saved in the respective menu group.

Press Start/Stop to start it right away or display it by pressing **OK** and then start it with “Start/Stop”.



6.2 Picto operation

If only one program belongs to a menu group, the program opens directly if you select that menu group.

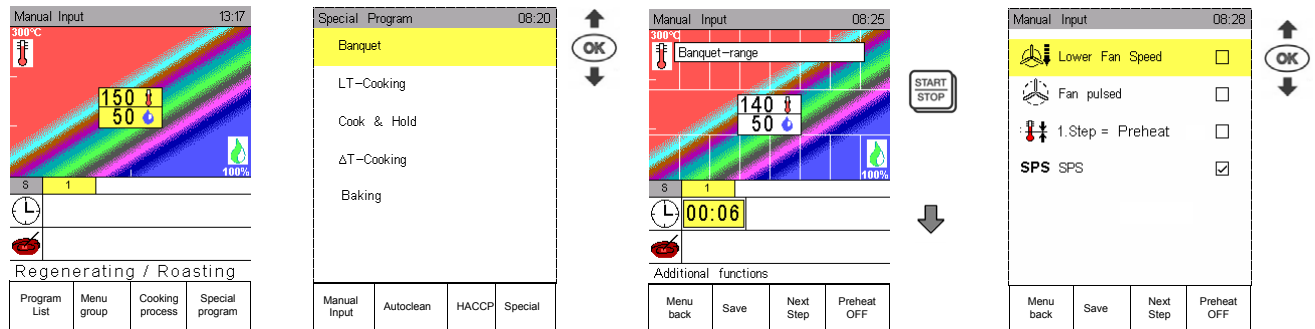
If you select Menu Group as your start-up display and have only 1 program in each of the menu groups, you can run the so-called picto operation:

Turn on the appliance, select Menu Group and start the respective program.

7. Special Programs

- Touch sensor key **Special Program** to bring up further special programs and functions.

7.1 Banquet



- Press sensor key **Special program** and confirm **Banquet** with **OK**.
- The Climatic monitor indicates between the striped field the banquet cooking range for temperature/humidity. Standard setting for banquet is **140°C and 50% humidity**.
- Use Genius Scout arrows to determine temperature/humidity and confirm with **OK**.
- Input range: **Temperature 90°C –180°C; humidity level 0 - 100%**
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps in a banquet program, see Sec. 3.4.
- Use Genius Scout arrow ↓, set the time and start .
- To save a banquet program follow, the instructions in Sec. 5.1.
- When such a program is saved, the letter “B” appears automatically at the beginning of its name, in order to identify it in the program list.

Additional functions “banquet“ :

- Use Genius Scout arrow ↓, go to line “Additional” and select additional functions.
- Use Genius Scout arrows ↑ or ↓ for selection.
- In total 3 additional functions per step are possible.
- Confirm functions to be **On** or **Off** with **OK**, a selected function is marked “✓”.
- Functin “SPS” is pre-set.
- Fan speed: Only one variation is possible.
- Without setting, the pre-set function “full speed” is in effect.

Stop banquet program:

- By pressing the Start / Stop key, the banquet program can be stopped.
- In the info line appears “Banquet-range”.

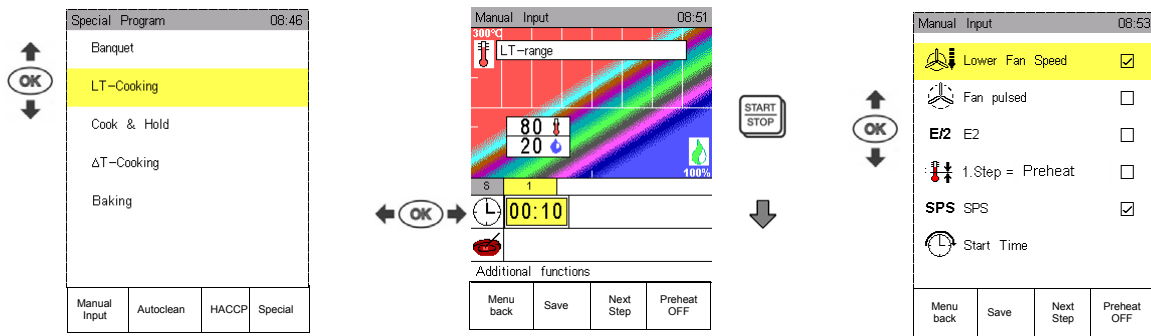
End of the program:

- Signal sounds.
- Open the door and take out the food.
- Close the door.

Memory

- Pressing "Start / Stop", the same banquet program can be repeated.

7.2. LT-Cooking (Low temperature)

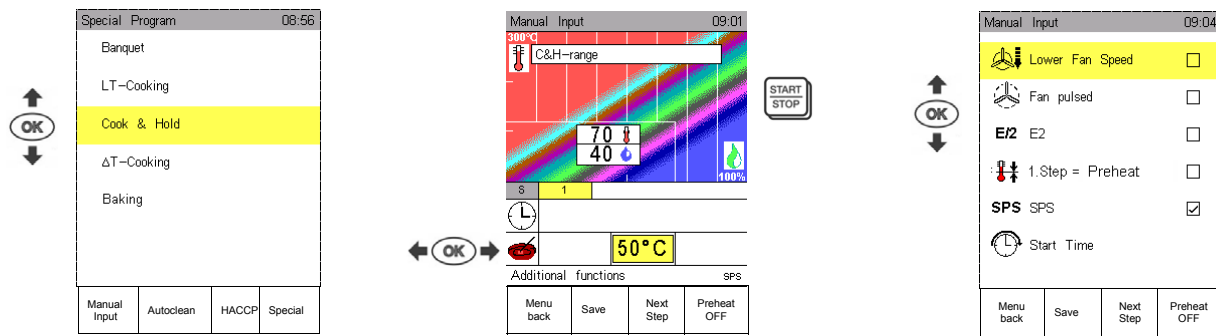


- Touch sensor key **Special program**, use Genius arrow ↓ to select **LT cooking** and confirm with **OK**.
- The Climatic monitor indicates below the striped field the LT cooking range for temperature/humidity. Standard setting for LT cooking is **80°C** and **20% humidity**.
- Use Genius Scout arrows to determine temperature/humidity and confirm with **OK**.
- Input range: Temperature **30°C – 150°C**; humidity **0 – 100%**
- As soon as this range is left, standard cooking processes are displayed. Consequently for instance it is possible to start roasting at higher temperatures.
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 12 different cooking steps in an LT program, see Sec. 3.4.
- Use Genius arrow ↓, set time and/or core temperature and start
- To save an LT program follow the instructions in Sec. 5.1.
- When such a program is saved, the letters **LT** appear automatically at the beginning of its name, in order to identify it in the program list.

Additional functions “LT cooking“:

- Use Genius arrow ↓, go to line **Additional** and select additional functions.
- Use Genius Scout arrows ↑ or ↓ for selection.
- In total 4 additional functions per step are possible.
- Confirm functions to be on or off with **OK**, a selected function is marked “✓”.
- Already pre-set are the functions „reduced fan speed“ and “SPS“
- If the function “fan pulsing“ is used, the humidity level is adjusted accordingly.
- Fan speed: Only one variation is possible.
- Without setting, the pre-set function “full speed” is in effect.

7.3 Cook & Hold

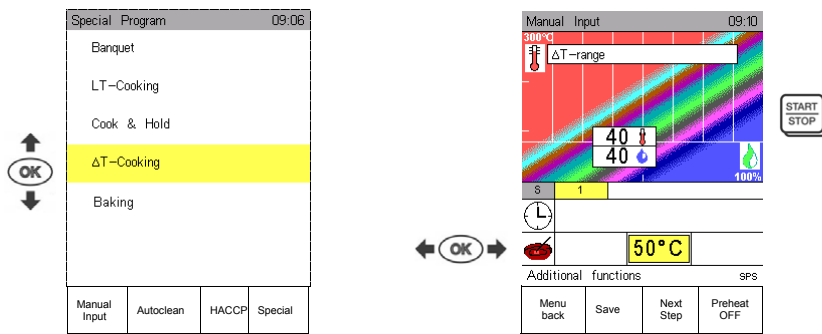



- Touch sensor key **Special program** , use Genius arrow ↓ to select **Cook & Hold** and confirm with **OK**.
- The Climatic monitor indicates the Cook & Hold range for temperature/humidity. Standard setting for Cook & Hold is **70°C** and **40% humidity**.
- Use Genius Scout arrows to determine temperature/humidity and confirm with **OK**.
- Input range: **Temperature 30°C - 120°C**, **humidity level 0 – 70%**
- As soon as this range is left, standard cooking processes are displayed. Consequently for instance it is possible to start roasting at higher temperatures.
- Select function **Preheat** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps in a Cook & Hold program, see Sec. 3.4.
- Use Genius arrow ↓, set time and/or core temperature and start
- To save a Cook & Hold program follow the instructions in Sec. 5.1.
- When such a program is saved, the letters “**C+H**” appear automatically at the beginning of its name, in order to identify it in the program list.

Additional functions “Cook & Hold”

- See LT Cooking.

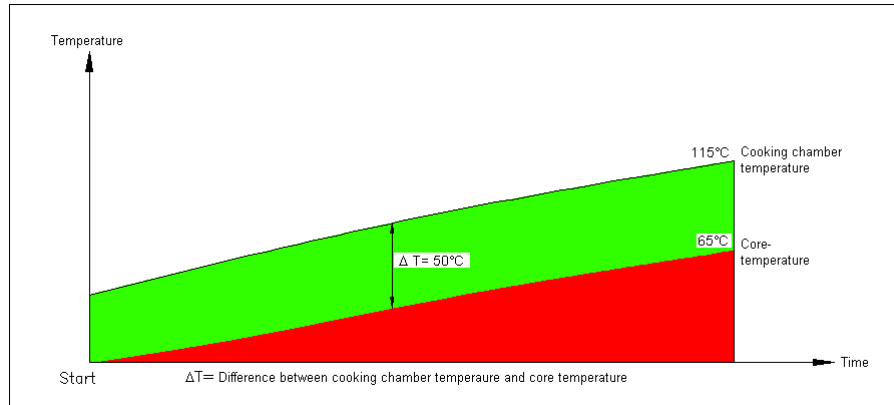
7.4 Delta-T- Cooking



- Touch sensor key **Special program**, use Scout arrow ↓ to select **ΔT-Cooking** and confirm with **OK**.
- The Climatic monitor indicates the ΔT-Cooking range for temperature/humidity. Standard setting for ΔT-Cooking is **40°C** and **40% humidity**.
- Use Genius Scout arrows to determine temperature/humidity and confirm with **OK**.
- Input range: **Temperature 20°C - 80°C, humidity level 0 – 100%, CT 0 – 99°C**.
- Select function **Active temp** as described in Sec. 9.
- It is possible to enter up to 5 different cooking steps/modes in a ΔT-Cooking program, see Sec. 3.4.
- Use Genius Scout arrow ↓, set the core temperature and start .
- To save a ΔT-Cooking program follow the instructions in Sec. 5.1.
- When such a program is saved, the characters “ΔT” appear automatically at the beginning of its name, in order to identify it in the program list.
- In a ΔT cooking process, the cooking chamber temperature is adjusted to the increasing core temperature.

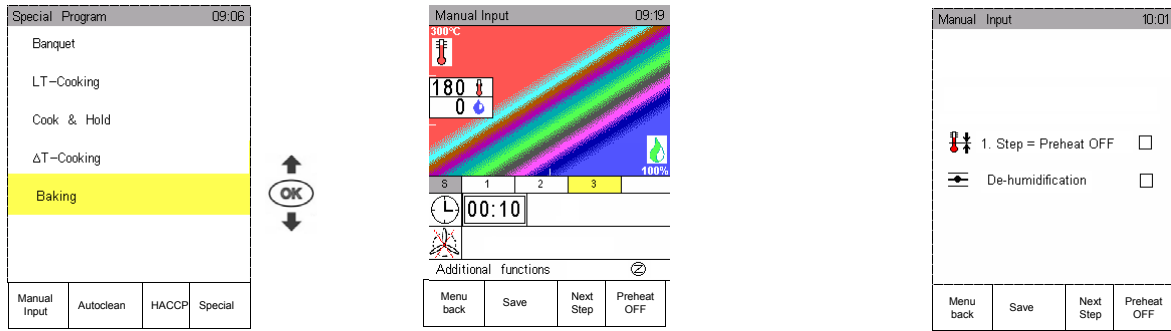
Example:

- Input $\Delta T = 50^{\circ}\text{C}$, core temperature 65°C .
- The ΔT – program is started, the actual core temperature is displayed, e. g. 20°C .
- $\Delta T = 50^{\circ}\text{C}$ is added to the actual core temperature to determine the cooking chamber temperature - at this moment $\text{CT } 20^{\circ}\text{C} + \Delta T 50^{\circ}\text{C} = 70^{\circ}\text{C}$
- In the course of an advancing cooking process the core temperature is increasing constantly and the cooking chamber temperature as well according to ΔT , e.g. $\text{CT } 35^{\circ}\text{C} + \Delta T 50^{\circ}\text{C} = 85^{\circ}\text{C}$ cooking chamber temperature.
- Once the core temperature of 65°C has been reached, the cooking chamber temperature will be $\text{CT } 65^{\circ}\text{C} + \Delta T 50^{\circ}\text{C} = 115^{\circ}\text{C}$

**Additional functions “ ΔT cooking “:**


- See LT Cooking

7.5 Baking



- Touch sensor key **Special program**.
Use the Scout arrow ↓ to select “Baking” and confirm with **OK**.
- With the Climatic Cursor the temperature/steam quantity can be set.
- Input range: temperature **0°C – 300°C**, and steam quantity **10 ÷ 1000 ml** or seconds.
- Standard setting for baking is **temperature 180°C** und **steam quantity** is **0**.


Manual baking program.

1. Use Scout arrows to determine temperature between **0°C÷300°C**.
 2. Use Scout arrows to determine the steam quantity: **10 ÷ 1000ml** or **0**. Gradation in 10 ml steps.
If the steam injection quantity is “**0**” in the first baking stage, and confirmed with **OK**, on the time display appears **00:00**, and the baking times between **00:00** and **23:59** can be entered using the arrow-keys. ← **OK** →.
If the steam injection quantity is “**>0**” in the first baking stage, and confirmed with **OK**, on the time display appears **00:00**, and the baking times between **00:00** and **23:59** can be entered using the arrow-keys. ← **OK** →.
After input of the baking time and confirmation with **OK** the display “break time” indicates **0 sec**. Set the rest time between **0-99 seconds** with the arrow keys ← **OK** →.
You can set rest time **0**, too.
- When baking step input, **the time must always be entered**, if not, the following data will not be accepted.
 - The appliance always has to be preheated. Select function **Active temp** as described in Sec. 9.
 - It is possible to enter several baking steps in a bake program, see Sec. 3.4.
Up to 20 baking steps are possible.
 - Start the device with .
 - To save a baking program follow the instructions in Sec. 5.1.


Additional functions:

- If the sensor key **manual steam** is pressed, water is evaporated in the cooking chamber.
- Use the Genius Scout arrow ↓, go to line “**Additional**” and select additional functions.
- Use the Genius Scout arrows ↑ or ↓ for selection.
- Confirm functions to be **On** or **Off** with **OK**, a selected function is marked “✓”.

Stop the bake program

- To stop this function, press  key.
- The info line indicated “Bake.”

Program end:

- Once the baking time has run down, there is sound signal.
- Open the door and take out the baked food.
- The same baking program may be started again with .

8. Combi cooking

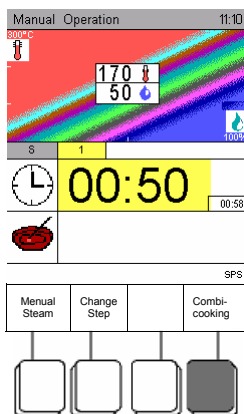
Combi cooking can be selected manually or while running a program.

Different cooking programs can be started at different times.

The sensor key **Combi Cooking** is available:

1. during cooking
 2. if you have pressed Preheating, after the Active Temp procedure.
 3. in a multi-step program during the Active Temp procedure of the last cooking step.
- Manual selection as described in Sec. 3.1, select a cooking program from the program list or select a cooking procedure.
 - Start the program with **START/STOP**
 - With the sensor key **Combi Cooking**, other cooking program can be selected from the program list with a cooking step and time conditions. Start them with **OK**.
 - The remaining time of the started program is displayed.
 - If you started cooking procedure with KT temperature originally, that procedure's core time and the remaining times of the other started program are displayed.

Display 1



Display 2

[illegible]

Display 3

| | | |
|----------------------------|---------------|---------------|
| Combi-Cooking in operation | | 15:00 |
| 040 | Cevapcici | 00:08 |
| 041 | Potato Wedges | 00:18 |
| 035 | Baked Potatos | 00:48 |
| 069 | Bosom Pork | 00:50 |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| Manual Steam | | Combi-Cooking |

Display 5

| | | | |
|----------------------------|---------------|--|-------------------|
| Combi-Cooking in operation | | | 15:10 |
| 040 | Cevapcici | | 00:00 |
| 041 | Potato Wedges | | 00:10 |
| 035 | Baked Potatos | | 00:40 |
| 069 | Bosom Pork | | 00:40 |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| Manual Steam | | | Combi- Cooking |

- If one hourglass is finished, display shows **00:00**, it is marked with an acoustic signal, and the line is highlighted in colour.
- Open the door of the combi steamer, take out the cooked items.

Display 6

| Combi-Cooking in operation | | | '15:10 |
|----------------------------|----------------|--|-------------------|
| | | | |
| 041 | Potato Wedges | | 00:10 |
| 035 | Baked Potatoes | | 00:40 |
| 069 | Bosom Pork | | 00:40 |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| Manual Steam | | | Combi- Cooking |

- The display of the expired program vanishes.
- The hourglass jumps to the cooking program with the next-shortest time left.
- With **Start/Stop**, you can interrupt the **Combi Cooking** operation; the display changes to manual, see Sec. 3.1.
- When all **Combi Cooking** operations are done, the display changes to manual, see Sec. 3.1.

9. Preheat / Cool Down Active Temp

For all cooking programs and for the special programs:

- Banquet,
- LT-Cooking,
- Cook&Hold,
- ΔT-Cooking,

it is possible to add the function “**Active Temp**”.

When selecting the function “Active temp” the temperature in the oven cavity is brought to a pre-set nominal temperature.

In case the cooking chamber temperature is below this nominal value, the cavity is heated up.

In case the cooking chamber temperature is too high for the following cooking program, the cavity is cooled down with the function “cooling” (Cool Down).

At very high temperatures the cooking chamber is first cooled by air, then by steam generation and at a temperature below 100° C additionally with direct injection of water through the nozzle autoclean.

This additional function “cool down” (Cool Down) can be disabled with the touch keys:

- Special Program
- Setup
- Service
- Unit parameters (see Sec. 12.2.4 → Unit Parameters).

“**Active Temp**” has only preheat (in this case).



While in “**Active Temp**” there should be no food in the unit.

The charging is done only when requested by acoustic signal and text „Preheat End“.

There are two possibilities:

1. Function “Active Temp” defined as first step of a multi-stage cooking program

In this case preheat / cool is defined as the first step of the cooking program.

- Setting the desired temperature in the first step and desired time plus the additional activation of function “**Active Temp**”. All other steps are programmed as usual. The program is started by pressing 
- Any opening of the door during preheating, interrupts the preheat process.
- Close the door and preheat is continued until the pre-set nominal temperature is reached.
- Once it is reached, there is a sound signal and the info line indicates Preheat End. The sound signal is repeated over and over again until the door is opened.
- The nominal temperature is maintained for 1 hour max.
- Charge the oven and shut the door. The program starts automatically with the previously entered cooking steps.
- Once the preheating process is stopped by the operator touching the sensor key **Preheat OFF**, it is possible to start directly with the first cooking program step after having charged the oven.
- Such a program, including preheating, can also be stored. The symbol  is then marked in the program list.

2. Manual Preheat

In this case, “Active Temp” is activated manually - as required.

- The function is selected with sensor key **Preheat** and is added to the cooking program.
- Further functions are selected via Additional functions as with preheat / cool.
- The function manual “**Preheat**” cannot be stored as part of a cooking program.

10. Steam Protection System SPS

- Safety steam extraction at the end of cooking.
- Near the end of the cooking program, the steam is extracted from the cooking chamber.
- No more steam escapes when the door is opened after completion of the program.
- Select or disable SPS, as defined in section 3.7 “Additional functions”.

11. HACCP

An annular memory can save up to 200 programs.
All processing data is recorded continuously and automatically.

Once a cooking program is terminated with "Start/Stop" or through automatic switch off at program end, its protocol is stored. The cleaning program Autoclean is also stored.

11.1 Serial Interface – Connecting cable

Protocols may be printed by means of connecting the steamer to a printer capable of printing at least 40 characters per line. Printer adjustment : 9600, N, 8, 1.

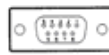
The port for the cable connection is in the hose shower tulip.

Plug No.:
EXTERN 9pin. Min-D
bushing

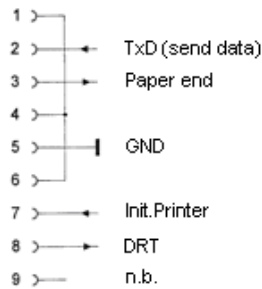
Function:
RS 232 C Serial Interface
(9600, N, 8, 1)
9600 BAUD, 8 databit,
EVEN PARITY,
1 STOPBIT

➔
**Connect
printer**

Controls



Bushing top view



Setting of DIP Switch Thermal Printer NP 104

1. Parallel Interface (DIP Switch 1)

| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
|-----|---|---|---|---|---|---|---|---|
| ON | | | | | | | | |
| OFF | | | | | | | | |

| Switch | SOLL |
|--------|---------------------------------------|
| 1 | CR/LF: Carriage Return + Line feed |
| 2 | 40 Columns |
| 3 | Normal Character |
| 4 | Normal Zero |
| 5...7 | German |
| 8 | Not defined |

2. Serial Interface (DIP Switch 2)

| | 1 | 2 | 3 | 4 |
|-----|---|---|---|---|
| ON | | | | |
| OFF | | | | |

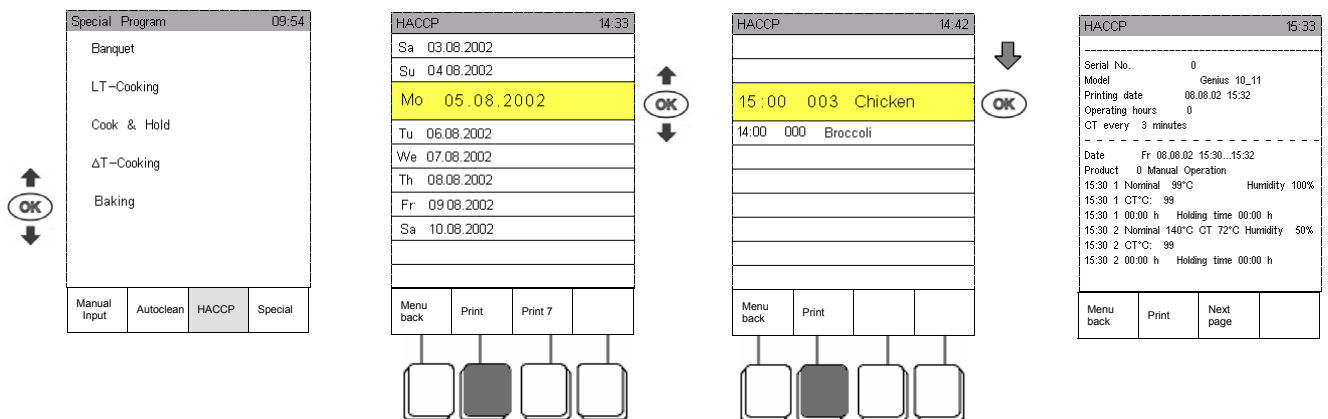
| Switch | SOLL |
|--------|--------------|
| 1 | Parity Check |
| 2 | Even Parity |
| 3, 4 | 9600 bps |



11.2 Selection and printing of recorded cooking processes

The connecting cable shall only be plugged or unplugged if both, the steamer and the printer, are switched off, otherwise the control unit or the printer may be damaged.

- The appliance must be switched on with no program in progress.
Any exact HACCP recording presupposes the correct setting of the real time. Refer to Sec. 12.2.1.
- Touch sensor key **Special program**, and then select HACCP with the sensor key.
- A list appears stating day and date, one day being marked yellow.
- Use Genius Scout arrow \downarrow to scroll the HACCP list upwards to the desired day then marked yellow.
- Touch sensor key **Print** to have the protocol of this day printed.
- Once a week day is marked yellow and confirmed with **OK**, the individual programs of this day can be selected by scrolling with the Genius arrows. Confirm the program that is supposed to be printed with **OK** and touch sensor key **Print** to have it printed.
- By pressing sensor key **Print 7** the programs, including Autoclean, of the last 7 days are printed.



Printed record example

| | |
|-----------------------------------|------------------------------------|
| Serial No. | 0 |
| Model | Genius 10_11 |
| Printing date | 05.07.03 08:00 |
| Operating hours | 0 |
| CT every | 3 minutes |
| ----- | |
| Date | Fr 04.07.03 08:49...10:11 |
| Program: | 15 Roast veal |
| 08:49 1 | Nominal 99°C Humidity 100% |
| 08:59 1 | 00:10 h Holding time 00:10 h |
| 09:00 2 | Nominal 140°C CT 72°C Humidity 60% |
| 09:01 2 | CT°C: 16 19 21 24 27 30 |
| 09:23 2 | CT°C: 33 37 40 43 47 50 |
| 09:41 2 | CT°C: 53 57 60 63 68 72 |
| 09:59 2 | 00:59 h Holding time 00:59 h |
| 10:00 3 | Nominal 180°C Humidity 10% |
| 10:10 3 | 00:10 h Holding time 00:10 h |
| 10:11 | End |
| Total energy consumption 5,60 kWh | |
| Water consumption 0,00 l | |

- Serial number
- Unit Type
- Print date of protocol
- Total operating hours of the appliance
- Program date start and end
- Program name
- Nominal time, set time and humidity degree in percent
- Program start
- Hold time, i. e. period the set temperature was held
- Recording of core temperature in a set 3 min.-cycle, resp. 10 min cycle
- Nominal time, set time and humidity degree in percent
- Hold time, i. e. period the set temperature was held
- Program End
- Energy consumption
- Water consumption

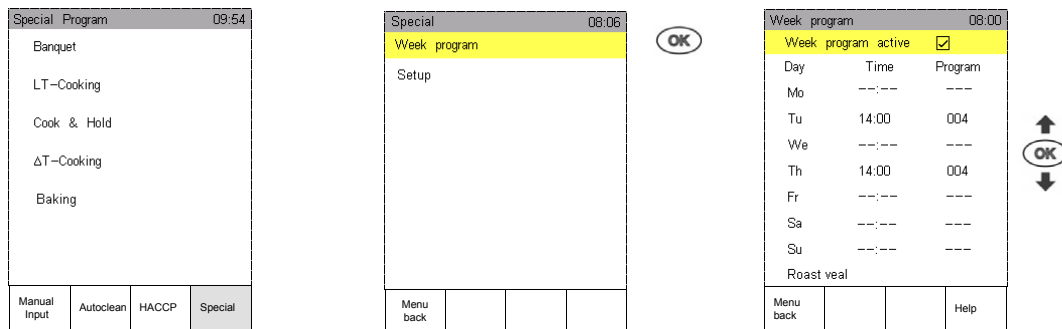


For combi cooking, there are no explicit logs for KT values starting with the time of selecting Fct. Combi cooking.

12. Special

12.1 Weekly program

- Use the function weekly program for stored programs that are supposed to be started at a certain day and time of the week.

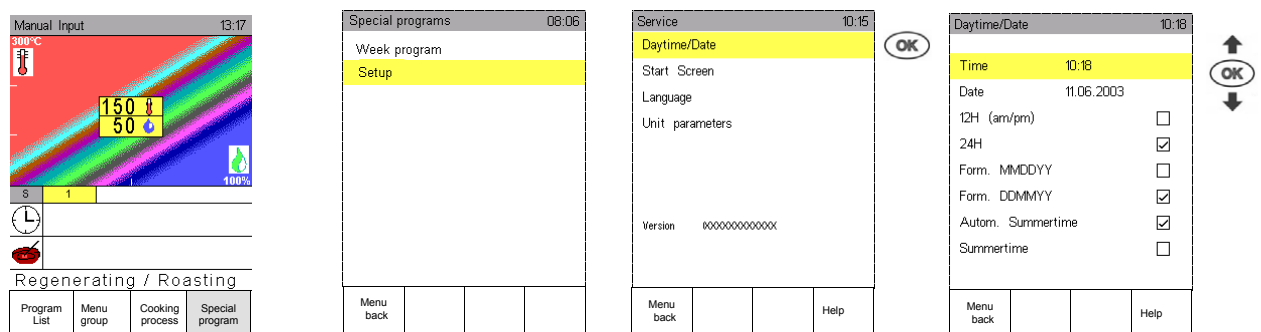


- Touch sensor key **Special Program**, **Special** and confirm “Week program” with **OK**.
- Use Genius Scout arrows \downarrow to select the day of the week and \Rightarrow to set the desired start time of the selected program.
- Confirm with **OK**. The appliance will start at the set day and time with the desired program.
- Press sensor key **Menu back** to return to “Manual Input”.

12.2 Setup

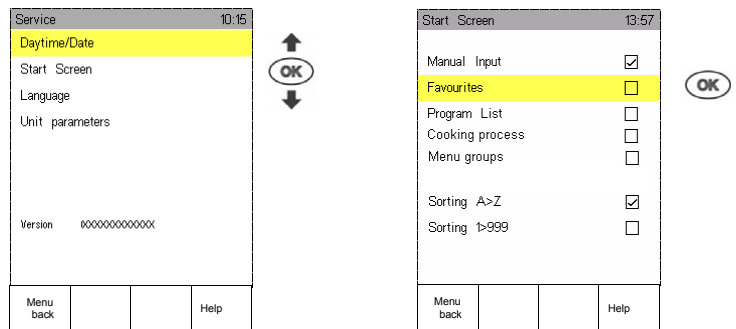
12.2.1 Time/Date

- The correct date and time is set when the combi steamer is delivered. However, it may be necessary to change date and time.
- Touch sensor key **Special program**, **Special** and confirm “Setup” with **OK**.
- Confirm Time/Date with **OK**. Use Genius Scout arrows \uparrow or \downarrow to change time and/or date. Confirm with **OK**.
- The screen Time/Date offers further possibilities to change data, for instance summer time or the way of indicating time and date. Use Genius Scout arrows \uparrow or \downarrow to select whatever you like, it is marked “✓”.
- And confirm setting with **OK**.



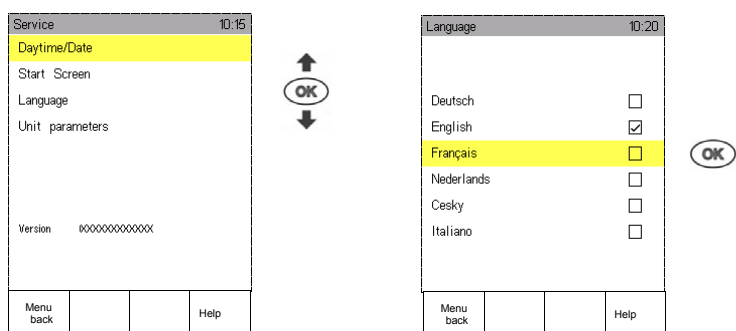
12.2.2 Start Sreen

- You can select 5 different start-up displays.



- Select or deselect with "✓" by pressing **OK**.
Screen Manual input, see Sec. 3., is not displayed.

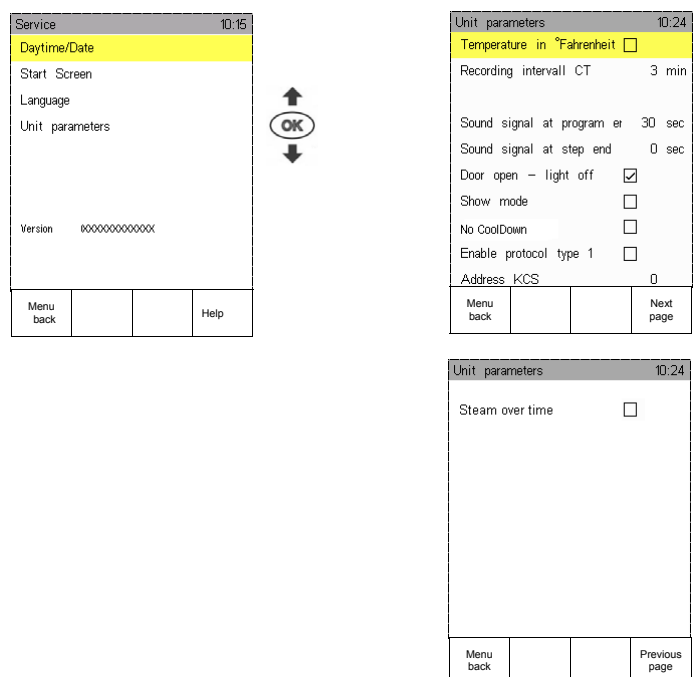
12.2.3 Language



- All functions, menus and information can be displayed in different languages.
- Use Genius Scout arrows \uparrow or \downarrow and confirm whatever language you like with **OK**, it is then marked „✓“.

12.2.4 Unit parameters

- Use Genius Scout arrows and select **Unit parameters**. Activate, deactivate or change other functions.
- Confirm functions to be on or off with **OK**, a selected function is marked.



13. Preparation for cleaning

Prior to starting a cleaning program make sure that there is sufficient cleaner and rinse agent in the respective canisters. **Visual control.**




Exchange of canisters

In case there is not sufficient cleaner or rinse agent left, the canisters must be exchanged or refilled.

Please ensure that correct connections are made.

Select autoclean with the sensor key **Special Program**, and confirm with **OK**.

Use the Genius arrow keys \uparrow and \downarrow to select operation Start-up and start with .

Autoclean is ready for use.

No food products should be in the cooking chamber.

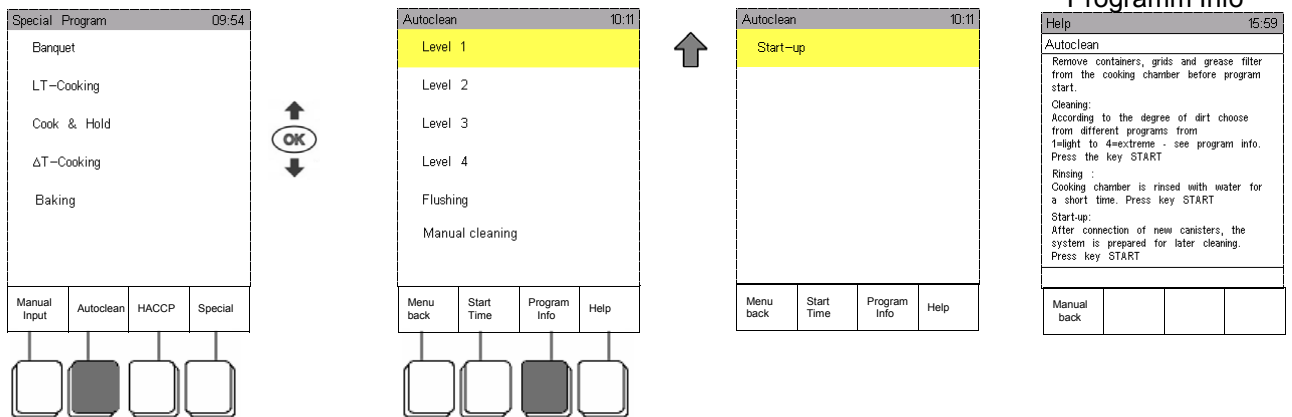



The trolley of floor models must be inside the combi steamer, cooking grids should be removed and washed separately.

For safety reasons, the door must not be opened during an autoclean program. Cleaner, rinse agent, hot water and steam may escape. If it is absolutely necessary to open the door, the autoclean program must be stopped prior to the door being opened.

14. Cleaning the cooking chamber

14.1 Automatic self cleaning



- Prior to starting autoclean, make sure that enough cleaning products are available – visual control
- Touch sensor key **Special program**.
- Select autoclean with the sensor key.
- Use the Genius Scout arrows \uparrow or \downarrow to select the desired autoclean cleaning step and start with .
- By pressing key **Program Info** a list appears, explaining details of the different cleaning steps.
- Start up can be reached via the directional arrow \uparrow .

Autoclean programs:

According to the degree of dirt inside the cooking chamber, different programs can be chosen.

| Display | Duration | Program steps |
|------------------------|-----------------|--|
| Step 1 | 45 min. | Soak - 1 x Clean - Rinse – Dry |
| Step 2 | 1 hour 20 min. | Soak – 2 x Clean – Rinse – Dry |
| Step 3 | 1 hour 50 min. | Soak – 3 x Clean – Rinse – Dry |
| Step 4 | 2 hours 30 min. | Soak – 4 x Clean – Rinse – Dry |
| Flushing | approx. 2 min. | Quick flushing with clear water |
| Start up | approx. 2 min. | Filling of the tubes (see exchange of canisters) |
| Manual cleaning | | |

- Whenever the cooking chamber temperature is too high, the cool-down function starts automatically and cools the appliance down to 80° C. The display indicates „Unit cooling-down“.
- Once the temperature is reached, the appliance starts autoclean automatically.
- A manual cool down with open door is not necessary.



After the end of the cleaning program, and if the unit is not in use open the door to allow adequate ventilation of the cooking chamber.

14.2 Delay start of autoclean

It is possible to have the cleaning started automatically within a period of up to 24 hours.

Select autoclean on the screen “Special programs” and press sensor key **Start Time!**

Start Time can be pre-programd. Press Start/Stop.

The autoclean program is recorded.

See Sec. 12.2.1 and make sure, the correct date and time is set.

14.3 Selection and printing of recorded autoclean protocols

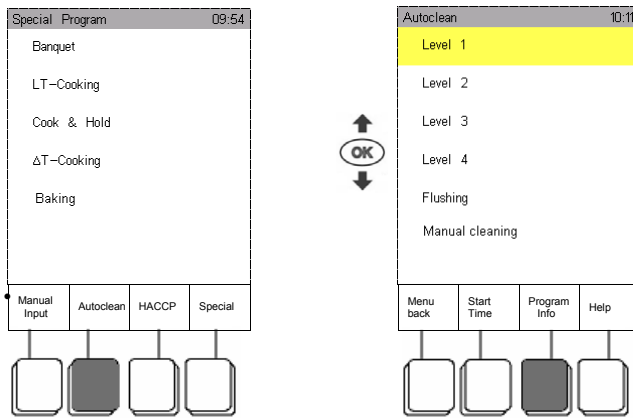
Go to the function HACCP Sec. 11.2.


Select the week day desired by scrolling and confirm with **OK**.


Select the autoclean program to be printed and press sensor key **Print**.



Press sensor key **Print 7** to have all protocols of the last seven days printed, including the autoclean programs.

14.4 Manual Cleaning



- Select **Autoclean** with sensor button.
- Select **manual cleaning** using Scout ⇅ and start it with .
- Caution: manual cleaning begins only at a maximum temperature of max. 60°C/140°F display

indicates .

- Any burnt on food is softened.
- When the default values are reached, a signal sounds and the  display flashes.
- Open the appliance door and spray the cooking chamber with a cleaning agent by hand.
- Ajar the appliance door and leave the cleaning agent to work.
- Once the cleaning agent has had time to work, a signal sounds and the  display flashes. Open the door and flush the cooking chamber out thoroughly with water (using the hand shower).
- Ajar the door. The cooking chamber is dried and you should leave its door open afterwards to ensure good ventilation.

Do not spray cleaning agent in a hot oven cavity.

Use the shower only for rinsing the interior but not for outer surfaces.

In case cleaning agent remains in the cooking chamber, this may cause corrosion.

If the oven is not used for an extended period of time, rinse the whole Autoclean system thoroughly with lukewarm water to avoid clogging caused by cleaner and rinse-agent remainders. Remove screwings from the canisters and clean the tube ends and the filter in warm water. Start autoclean step.

Flushing and rinse the appliance until no more cleaner is remaining inside the tubes and the cabinet.

After the end of the cleaning program, and if the unit is not in use open the door to allow adequate ventilation of the cooking chamber.



15. Hints on operational safety



Only original Eloma cleaning products may be used.

All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.

Other cleaning products may lead to irreparable rust damage within the cooking chamber, as well as damaging internal pumps and seals.

Eloma GmbH will not assume liability for any damages resulting from the use of alternative products. This will void the Eloma warranty.

Regular maintenance and filter replacement on all types of water treatment and compliance with the manufactures recommendations need to be adhered to at all time. Should water treatment and cleaning agents not comply with the Eloma standards this will affect all warranty claims.



Do not use flammable liquids for cleaning the appliance.

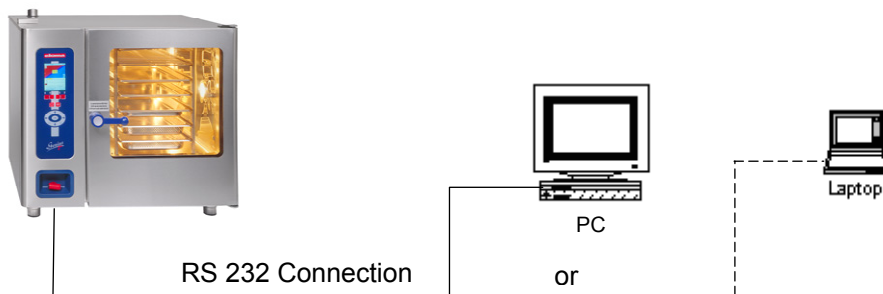
Exchange of canisters and refilling of cleaner and rinse agent:

Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

16. Communication ProConnect ↔ Combi steamer

16.1 Start up communication ProConnect ↔ Combi steamer Genius T

- Use the appropriate cable to establish a communicating connection between PC and combi steamer, "Point-to-Point" connection RS 232.
- Plug the connecting cable to external SubD9 port in the hose shower tulip and connect the other end to the PC.



- The combi steamer is in standby mode, it may be necessary to switch off the combi steamer.
- The PC is switched on and ProConnect is started
- Set the device address of the combi steamer in the PCPrg:
Menue/Options/device address.
- Set Com-Port in the PCPrg to the one used as interface for the connection
PCPrg ↔ Combi steamer.
- Provided the connection is established via USB-Port of the PC and USB/RS 232 adapter, this interface is also indicated as Com-Port on the PC.
- It is possible to test the communication in the set-up dialog for device address and port, "check communication".
- Of course, there are further individual possibilities for connection and connectivity via RS 485 systems.
- Contact our Service Hotline or our sales department for further information.






16.2. Connection to Kitchen control systems (KCS)

In case special hard/software is available, a connection to kitchen control systems is possible.


17. Error

17.1 Error indicator display

- Press sensor key **Help** to get valuable information regarding failures.
- The displayed symbols explain possible failure causes and offer remedies.
- If your Genius does not work correctly, take the following list and try to help yourself. If you do not succeed, switch off and disconnect the unit from the mains. **Call the after-sales service**
- Press sensor key **menu back** to return to the previous screen immediately.
- After a certain period of time this is also done automatically.

| FAILURE Symbols | Possible cause | Remedy |
|---|--|------------------------------|
|  | Door is open. | Shut the door |
|  | Open the water tap. | Open hard and soft-water tap |
|  | Not enough water Is the appliance connected to water? Check if water tap is open. Control the <i>flow</i> water pressure. | Open the soft-water tap |
|  | Miscellaneous defects Operation possible | Customer service call! |
|  | This symbol remains displayed until the correct temperature for the autoclean function is reached. | No action is required! |

Gas Units only

| | | |
|---|---------------------------|--|
|  | Failure in the gas system | Check gas supply Switch on the kitchen ventilation system. Reset: Pressing restart. |
| | Gas tap is closed | Open gas tap Reset: Pressing restart. |
| | Connection misphased | Change phase connection by an approved electrician Reset: Pressing restart. If over message appears more than twice in a row call customer service please! |



In case the meat probe is broken, the appliance can be used in a limited way.

A running program can be finished without core temperature control.

Attention: visual/manual control!

Any further programs can only be performed without core temperature control, if not repaired.

17.2 Error Message

| Error | Description | Reaction, error remedy |
|-------|--|--|
| 111 | Probe cooking chamber 1 no signal | Operation stop! Customer service call! |
| 112 | Probe cooking chamber 2 no signal | Operation stop! Customer service call! |
| 113 | Meat probe no signal sensor 1 | Warning! Customer service call! Meat probe operation is possible!. |
| 114 | Meat probe no signal sensor 2 | Warning! Customer service call! Meat probe operation is possible! |
| 115 | Meat probe no signal sensor 3 | Warning! Meat probe operation is possible! Customer service call! |
| 116 | Meat probe no signal sensor 4 | Warning! Meat probe operation is possible! Customer service call! |
| 117 | Water vapour elimination sensor, no signal | Operation with a defective sensor is possible! Customer service call! |
| 127 | Probe waste water no signal | Operation with a defective sensor is possible! Customer service call! |
| 211 | Over temperature STB cooking chamber or motor safety M1 released | Operation stop! Customer service call! |
| 212 | Over temperature STB cooking chamber or motor safety M1 released | Operation stop! Customer service call! |
| 311 | No water pressure | Cooking operation: Warning / autoclean: Pause Open water valve. Remedy too low customer-side water pressure. Check the pressure switch for proper functioning. Attention! The appliance pauses in autoclean! The appliance can be used without water in cooking operation! |
| 511 | Control module | Warning! PCB temperature above 65°C Operation possible, Customer service call! |
| 512 | Control module | Operation stop! PCB temperature above 70°C Customer service call! |
| 711 | No flame cooking chamber 1 | Operation stop! Reset: Pressing restart. If over message appears more than twice in a row call customer service please! |
| 712 | No flame cooking chamber 2 | Operation stop! Reset: Pressing restart If over message appears more than twice in a row call customer service please! |

17.3 Trouble Shooting

If your Genius isn't working properly, review the following list first.

If you do not succeed, switch off, disconnect from mains, close water tap.

Call the after-sales service

| Failure | Possible Cause | Remedy |
|--|--|---|
| No required heating capacity, fan does not start | Mains switched off or fuse blown. | Check the mains system and switch on mains fuse |
| No steam generation | Water tap closed | Open water tap |
| Water in the cooking chamber does not run off | Drain clogged | Remove drain-sieve and clean it, flush the drain |
| Calcareous deposits on inner panels | Water too hard. Water-softener exhausted Correct installation ? | Connect the oven to a water-softener Regenerate water softener |
| Formation of rust in the cooking chamber | Poor water quality | Filter the water, follow the installation instructions |
| | Wrong cleaning agent | Use recommended cleaner agents |
| | Remains of cleaning agent in the cooking chamber | Wash the interior thoroughly and regularly, use hand shower |
| | There are iron chips in the water supply system | Remove all parts of unalloyed steel |
| Steam escapes from door | Door sealing exhausted, not enough contact pressure to the oven | Readjust the door latch |
| | Door sealing defect | Call the after-sales service |

17.4 End of operation



Switch off by pressing **ON/OFF key**. The LED in the key extinguishes.

Close **water tap**.

Disconnect the appliance from the mains, if it is not used for a longer period of time.

18. Cleaning and maintenance

Regular cleaning of your combi steamer is of utmost importance.

Only Eloma recommended cleaner may be used.

Please observe the manufacturer's operating instructions.

Door seal care:

A door seal is subject to wear.

Proper care of the door seal will extend its life span.

- Grease and caustic cleaning agents attack and weaken the structure of the door seal and thereby accelerate the rate of wear.
- Chicken and pork grease are very aggressive. Please observe the following care instructions:
- Manually clean the door seal daily with a mild grease solvent.
- Use fresh water to remove any remaining cleaning agent.
- Inspect the door seal regularly for damage.
- Replace damaged door seals to prevent steam/air from escaping.
- The door seal of appliances with autoclean cleaning systems must also be cleaned by hand.
- Grease and cleaner residue often collect on the outer side of the door seal. If these are not removed, the integrity of the seal will be compromised.
- Only use original Eloma cleaning products when cleaning.

Cleaning of glass panel:

- Clean only with a soft cloth. Never use scouring agents.

Cleaning of door glasses:

- The door is made of two parts. The inner glass can be opened for cleaning. Clean only with a soft cloth. Never use scouring agents.



Cleaning of outer surfaces:

Use fat/grease dissolving cleaning agents or special stainless steel cleaners.

Cleaning of outer surfaces:

Use fat/grease dissolving cleaning agents or special stainless steel cleaners.

Do not use high pressure sprayers or steam purifiers on the outer surfaces.

Pressure sprayers or steam purifiers may damage the appliance or lead to water becoming in contact with electrical parts.

Danger – personal injury caused by an electric shock. Do not spray into a hot oven cavity.

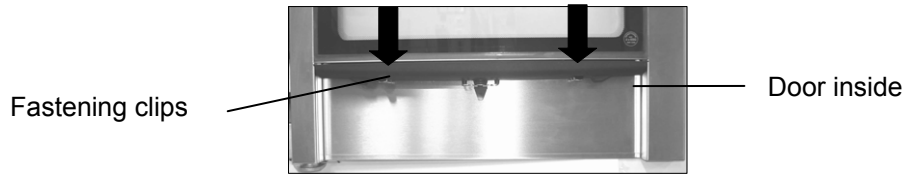


After the end of the cleaning program, and if the unit is not in use open the door to allow adequate ventilation of the cooking chamber.

Cleaning of drip gutter and tray : (models 6-11 and 10-11 only)

Drip gutter under the appliance: Clean it regularly, including the drain opening.

Drip tray on the door: Remove it to the front for regular cleaning by pressing the two clips underneath down.



Cleaning the fat filter

Clean fat filter daily and separately to the cooking chamber cleaning.

If the fat filter is very much dirty, clean it in a dish washer.

We recommend to wok with two filters. Rinse filter thoroughly.

Cleaning the cooking chamber behind the air conducting sheet :

Clean once a week or according to contamination.

Switch off the appliance and allow to cool down.

Remove fat filter

Remove shelf - supports (hang-in rack) models 6-11 and 10-11

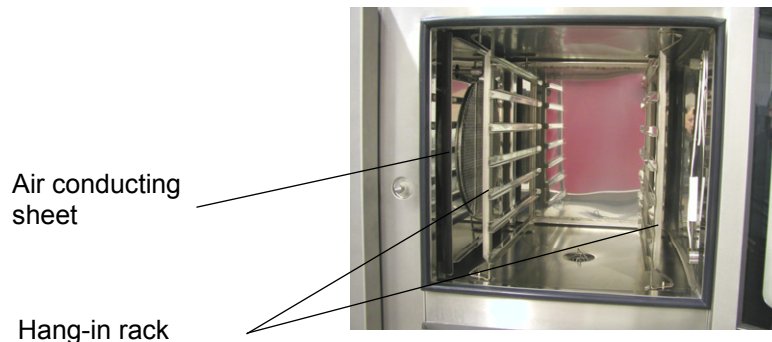
Swing out air conducting sheet.

Clean area - now accessible - thoroughly

After cleaning replace all parts removed in reverse order.



It is not allowed to operate the oven without air conducting sheet !



Cleaning the air intake filter

The air intake filter is laterally in the control panel and must be cleaned every two months.

The air intake filter can be cleaned in the wash basin or in the dishwasher.



Combi steamer 6-11, 10-11



Combi steamer 20-11, 12-21, 20-21

The air intake filter for unit 20-11, 12-21, and 20-21 is located on the bottom plate in the service connection area, and must be cleaned every two months.

The air intake filter can be cleaned in the wash basin or in the dishwasher.

The air intake filter must be dry when used again.

EG-Konformitätserklärung / EC Declaration of Conformity

Hersteller / Manufacturer

Eloma GmbH
Innovative Koch und Backtechnik
Otto-Hahn-Straße 10

D-82216 Maisach

Produktbezeichnung / Product name: Großküchen- Heißluftdämpfer / Combi steamer for commercial use

Geräte / Appliances:

Joker B 6-23; Joker T 6-23;
Multimax A 6-11; Multimax A 10-11; Multimax A 20-11;
Multimax B 6-11; Multimax B 10-11; Multimax B 20-11;
Multimax B 12-21; Multimax 20-21;
Genius T 6-11; Genius T 10-11; Genius T 20-11;
Genius T 12-21; Genius T 20-21

Erfüllte Richtlinien / Guidelines satisfied:

Der Hersteller erklärt, dass die oben genannten, von ihm hergestellten Heißluftdämpfer den folgenden Richtlinien und Normen entsprechen.
The manufacturer hereby declares that his combi steamers, as listed above, comply with the following directive standards.

Maschinenrichtlinie 2006/42/EG / Machinery Directive 2006/42/EG Elektromagnetische Verträglichkeit 2004/108/EG / EMC 2004/108/EG

Die Schutzziele der Niederspannungsrichtlinie 2006/95/EG werden gemäß Anhang I, Nr. 1.5.1 der Maschinenrichtlinie eingehalten.

The protection goals of Low Voltage Directive 2006/95/EC comply with Annex I, Nr. 1.5.1 of the Machinery Directive.

Angewandte Normen / Applicable standards

Die Geräte erfüllen die Sicherheitsanforderungen der folgenden europäischen Normen:
The appliance are in compliance with the safety requirements of the following European standards:

EN ISO 12100-1:2003 + A1:2009
EN ISO 12100-2:2003 + A1:2009
EN ISO 14121-1:2007
EN 60335-2-42:2003 + A1:2008
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008
EN 55014-1:2006; EN 61000-3-2:2006; EN 61000-3-3:2006; EN 55014-2:2002

Qualitätsmanagement / Quality management:

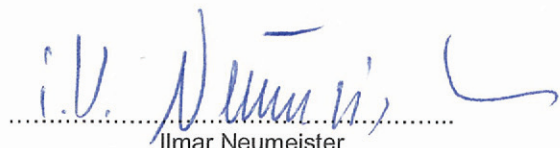
Die Konformitätserklärung erlischt bei nicht verwendungsgemäßer Benutzung sowie bei konstruktiver Veränderung, die nicht von uns als Hersteller schriftlich bestätigt wurde.

The declaration will become invalid by inappropriate usage as well as changes in construction were not confirmed in writing by us as a manufacturer.

Die Eloma GmbH wendet ein zertifiziertes Qualitätsmanagement- System nach EN ISO 9001 an.
Eloma GmbH applies a certified quality management system in accordance with EN ISO 9001.

Dokumentationsbeauftragter / Person authorized to compile the technical file:
Hans Hommen Technische Dokumentation Eloma GmbH

Maisach, den 1.01.2010



Ilmar Neumeister

Geschäftsleitung Produktentwicklung / Executive Board Engineering

EG-Konformitätserklärung / EC Declaration of Conformity

Hersteller / Manufacturer

Eloma GmbH
Innovative Koch und Backtechnik
Otto-Hahn-Straße 10

D-82216 Maisach

Produktbezeichnung / Product name: Großküchen- Gas Heißluftdämpfer / Gas heated combi steamer for commercial use

Geräte / Appliances: Multimax B 6-11; Multimax B 10-11; Multimax B 20-11;
Multimax B 12-21; Multimax 20-21;
Genius T 6-11; Genius T 10-11; Genius T 20-11;
Genius T 12-21; Genius T 20-21

Erfüllte Richtlinien bei Gasgeräten / Gas appliance guidelines satisfied:

Der Hersteller erklärt, dass die oben genannten, von ihm hergestellten Gas Heißluftdämpfer den folgenden Richtlinien und Normen entsprechen.

The manufacturer hereby declares that his gas heated combi steamers, as listed above, comply with the following European directives.

Gasgeräte Richtlinie 2009/142/EG / Gas Appliances Directive 2009/142/EC

Niederspannungsrichtlinie 2006/95/EG / Low Voltage Directive 2006/95/EC

Elektromagnetische Verträglichkeit 2004/108/EG / Electromagnetic Compatibility Directive 2004/108/EC

Angewandte Normen / Applicable standards

Die Geräte erfüllen die Sicherheitsanforderungen der folgenden europäischen Normen:

The appliance are in compliance with the safety requirements of the following European standards:

EN 203-1:2005; A1:2008; EN 203-2-2:2006; EN 203-3:2009

EN ISO 12100-1:2003 + A1:2009

EN ISO 12100-2:2003 + A1:2009

EN ISO 14121-1:2007

EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008; C1:2006; C11:2007

EN 60335-2-102

EN 55014-1:2000; A1:2003; A3:2006; EN 55014-2:1997; A1:2002; C1:1998

EN 61000-3-2:2006; EN 61000-3-3:195+A1:2001; A2:2005

EG-Konformitätsbescheinigung Kiwa Gastec Bericht Nr. 175823 / CE Certification by Kiwa Gastec Report Nr. 175823

Qualitätsmanagement / Quality management:

Die Konformitätserklärung erlischt bei nicht verwendungsgemäßer Benutzung sowie bei konstruktiver Veränderung, die nicht von uns als Hersteller schriftlich bestätigt wurde.

The declaration will become invalid by inappropriate usage as well as changes in construction were not confirmed in writing by us as a manufacturer.

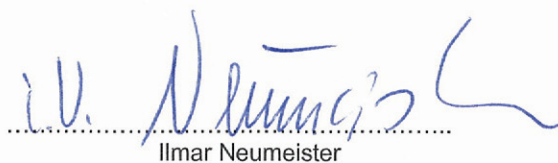
Die Eloma GmbH wendet ein zertifiziertes Qualitätsmanagement- System nach EN ISO 9001 an.

Eloma GmbH applies a certified quality management system in accordance with EN ISO 9001.

Dokumentationsbeauftragter / Person authorized to compile the technical file:

Hans Hommen Technische Dokumentation Eloma GmbH

Maisach, den 1.01.2010



Ilmar Neumeister

Geschäftsleitung Produktentwicklung / Executive Board Engineering

This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for writing or drawing. There are no margins, text, or other markings on the paper.

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